

Saison na Kveik

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **17**
- SRM **8.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **6.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (47.6%)	82 %	4
Grain	Viking Pale Ale malt	0.6 kg (28.6%)	80 %	5
Grain	Weyermann - Carawheat	0.25 kg (11.9%)	77 %	140
Grain	Słód owsiany Castlemalting	0.25 kg (11.9%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	50 min	11 %
Aroma (end of boil)	lunga	5 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	7 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
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Spice	Skórka pomarańczy	10 g	Boil	10 min
Spice	Jagody jałowca	10 g	Boil	5 min
Spice	Liście mięty	5 g	Boil	5 min