

# Topaz Vienna Kveik

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bindewald Vienna	4.5 kg (71%)	80 %	8
Grain	Simpsons Wheat malt	0.25 kg (3.9%)	80 %	4
Grain	Simpsons - Aromatic Malt	0.5 kg (7.9%)	82.5 %	49
Grain	Weyermann - Melanoiden Malt	0.5 kg (7.9%)	81 %	53
Grain	Simpsons - Golden Naked Oats	0.25 kg (3.9%)	73 %	20
Grain	Carared	0.337 kg (5.3%)	75 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	20 g	40 min	15.5 %
Boil	Equinox	15 g	20 min	13.1 %
Whirlpool	Cascade	25 g	20 min	9 %
Dry Hop	Aromat chmielowy Citra	2 g	1 day(s)	1 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM53 Voss kveik	Ale	Slant	100 ml	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Irish Moss	5 g	Boil	15 min