

## Kveik #2

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **37**
- SRM **5.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **15 min**
- Evaporation rate **15 %/h**
- Boil size **21.5 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 6 kg (85.7%)  | 81 %  | 6   |
| Grain | Płatki owsiane         | 0.5 kg (7.1%) | 85 %  | 3   |
| Grain | Płatki pszeniczne      | 0.5 kg (7.1%) | 85 %  | 3   |

### Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Aroma (end of boil) | Oktawia           | 100 g  | 5 min    | 9.2 %      |
| Aroma (end of boil) | Sybilla           | 100 g  | 5 min    | 4.1 %      |
| Whirlpool           | Lublin (Lubelski) | 100 g  | 20 min   | 3.2 %      |
| Dry Hop             | Vic Secret        | 100 g  | 2 day(s) | 16.3 %     |

Takie bardziej "na ciepło" było bo w okolicach 24-25 stopni

### Yeasts

| Name      | Type | Form  | Amount | Laboratory    |
|-----------|------|-------|--------|---------------|
| Voss Kvek | Ale  | Slant | 5 ml   | House culture |