

Kveik Helles - 5.4%

Munich Helles
Author: bythemashtun gmail-com / The Malt Miller
Type: All Grain

IBU : 22 (Tinseth)
BU/GU : 0.43
Colour : 8 EBC
Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.039
Original Gravity : 1.051
Final Gravity : 1.010

Fermentables (1.26 kg)
1.057 kg - Premium Pilsner Malt 4 EBC (84%)
^ The Malt Miller (UK) MAL-00-033
125 g - Vienna Malt 8 EBC (9.9%)
^ The Malt Miller (UK) MAL-00-014
77 g - Pale Wheat Malt 3 EBC (6.1%)
^ The Malt Miller (UK) MAL-00-047

Hops (17.3 g)
60 min - 4.6 g - Mandarina Bavaria (T90) - 8....
^ The Malt Miller (UK) HOP-06-007

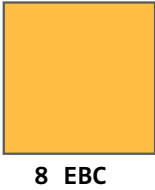
Hop Stand
10 min hopstand @ 80 °C
10 min - 7.6 g - Hallertauer Hersbrucker - 2....
^ The Malt Miller (UK) HOP-06-010
10 min - 5.1 g - Mandarina Bavaria (T90) - 8....
^ The Malt Miller (UK) HOP-06-007

Miscellaneous
Mash - 0.04 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.78 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.2 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.2 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast
0.3 pkg - Omega Voss Kveik OYL-061

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L
Mash Water : 3.78 L
Sparge Water : 5.31 L
Boil Time : 60 min
Total Water : 9.09 L



Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °C - 60 min - Temperature

Fermentation Profile
01 Ale + DR + Conditioning
25 °C - 10 days - Primary
26 °C - 4 days - Diacetyl rest
20 °C - 14 days - Carbonation
20 °C - 28 days - Conditioning

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 20 Mg 4 Na 38 Cl 75 SO 25 HCO 20
SO/Cl ratio: 0.3
Mash pH: 5.38
Sparge pH: 6

Measurements
Mash pH:
Boil Volume:
Pre-Boil Gravity:
Post-Boil Kettle Volume:
Original Gravity:
Fermenter Top-Up:
Fermenter Volume:
Final Gravity:
Bottling Volume:

Recipe Notes

Target: ABV = 5.0 %, IBU = 24.9, OG = 1.051, FG = 1.010.