

xBmt-20191125 Kveik Yeast Pitch Rate - 6.2%

German Helles Exportbier

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Type: All Grain

IBU : 24 (Tinseth)
BU/GU : 0.38
Colour : 7 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.043
Original Gravity : 1.062
Final Gravity : 1.015

Fermentables (1.54 kg)

1.537 kg - Pilsner (2 row) (Gambrinus) 3.2 EB...

Hops (9.6 g)

First Wort 90 - 2.7 g - Magnum - 12% (18 IBU)
15 min - 6.9 g - Czech Saaz - 3.5% (6 IBU)

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.88 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.88 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.22 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.23 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.3 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0 ml - Imperial Yeast Loki

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 4.61 L
Sparge Water : 5.65 L
Boil Time : 90 min
Total Water : 10.26 L



7 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

04 Medium/Full Body Profile (154F)
74.8 °C - Strike Temp
68.3 °C - 60 min - Mash In

Fermentation Profile

Imported
19.4 °C - 14 days - Primary
18.3 °C - 10 days - Secondary
18.3 °C - 30 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 20 Mg 4 Na 38 Cl 75 SO 25

SO/Cl ratio: 0.3
Mash pH: 5.39
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

Water Profile: Ca 54 | Mg 11 | Na 25 | SO4 81 | Cl 65

<http://brulosophy.com/2019/11/25/yeast-pitch-rate-impact-of-underpitching-kveik-yeast-exbeeriment-resu-lts/>