

## xBmt-20201026 Gelatin Fining Kveik Fermented Beer - 5.3%

### German Pils

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Type: All Grain

IBU : 37 (Tinseth)  
BU/GU : 0.71  
Colour : 8 EBC  
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.046  
Original Gravity : 1.052  
Final Gravity : 1.012

### Fermentables (1.41 kg)

1.351 kg - Odyssey Pilsner 3.9 EBC (95.8%)  
59 g - Munich I (Weyermann) 14 EBC (4.2%)

### Hops (22.1 g)

30 min - 5.1 g - Hallertau Magnum - 14% (25 IBU)  
15 min - 8.5 g - Tettnang - 4.5% (9 IBU)  
5 min - 8.5 g - Tettnang - 4.5% (4 IBU)

### Miscellaneous

Mash - 1.66 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.11 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.06 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.7 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

### Yeast

0.5 pkg - Imperial Yeast Loki A43

### 01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 6.86 L  
Post-Boil Vol : 5.96 L

Mash Water : 4.23 L  
Sparge Water : 4.1 L  
Boil Time : 30 min  
Total Water : 8.33 L



8 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 - 4 days - Primary  
19.4 °C - 10 days - Secondary  
18.3 °C - 30 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water ([www.ah.nl](http://www.ah.nl))  
Ca 58 Mg 2 Na 8 Cl 55 SO 75

SO/Cl ratio: 1.4  
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 61 | Mg 0 | Na 8 | SO4 75 | Cl 55  
<https://brulosophy.com/2020/10/26/the-gelatin-effect-impact-of-fining-a-beer-fermented-with-kveik-voss-exbeeriment-results/>