

#22 Żateckveik

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **43**
- SRM **10.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.5 liter(s)**
- Total mash volume **2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (87.2%)	81 %	26
Grain	Viking Pale Ale malt	0.25 kg (6.4%)	80 %	5
Grain	Weyermann - Carawheat	0.25 kg (6.4%)	77 %	97

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	6.5 %
Boil	Saaz (Czech Republic)	50 g	30 min	4.3 %
Boil	Saaz (Czech Republic)	40 g	5 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	200 ml	Lallemand

Notes

- Warzenie ~9l, reszta uzupełniona wodą w fermentorze.
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