

#57 Kveik Pale Ale Single hop Sybilla - Viking Resurrection

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **42 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **65.5C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **-1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	cookie	0.3 kg (5%)	75 %	7
Grain	Pszeniczny	0.7 kg (11.7%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	50 min	4.4 %
Boil	Sybilla	15 g	30 min	4.4 %
Boil	Sybilla	70 g	10 min	4.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas mlekowy	2 g	Mash	0 min

Notes

- 10 blg po zacieraniu
12 blg po chłodzeniu
Wyszło 23L
Czas warzenia z myciem 3.5h
Oct 3, 2021, 6:34 PM
- Do uwarzenia użyłem wysuszonych oraz zamrożonych drożdży Kveik Oslo.
Wyciągnięte z zamrażarki oraz nawodnione na początku warzenia.
Oct 10, 2021, 7:43 PM
- Blg przy rozlewie 0.6
ABV 6.1% Odfermentowanie 95.2%
Oct 24, 2021, 1:00 PM