

#76 Forest Light Kveik

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.1 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **9.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (85.2%)	80 %	5
Grain	Płatki owsiane	0.4 kg (14.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	11 g	60 min	11 %
Dry Hop	Simcoe	55 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	110 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Pędy sosny	100 g	Mash	60 min
Flavor	Pędy sosny	220 g	Boil	5 min
Flavor	Pędy sosny	200 g	Secondary	3 day(s)

Notes

- Woda: Light Colored And Malty
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