

Kveik Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **42**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **98 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **109.2C**
- Add grains
- Keep mash **60 min** at **98C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (93%) | 80 % | 5 |
| Grain | Cookie | 0.3 kg (7%) | 78 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Dry Hop | Citra | 40 g | 4 day(s) | 12.9 % |
| Dry Hop | Nelson Sauvín | 40 g | 4 day(s) | 10.4 % |
| Dry Hop | Galaxy | 40 g | 4 day(s) | 13.3 % |
| Boil | Citra | 10 g | 20 min | 12.9 % |
| Boil | Nelson Sauvín | 10 g | 20 min | 10.4 % |
| Boil | Galaxy | 10 g | 20 min | 13.3 % |
| Boil | cascade | 14 g | 50 min | 6 % |
| Boil | Citra | 8 g | 50 min | 12.8 % |