

# Kveik- Fremgarden

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	5
Grain	Karmelowy Jasny 30EBC	1 kg (16.7%)	75 %	30
Grain	Viking Pilsner malt	2.5 kg (41.7%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	15.5 %
Boil	TNT- DE	15 g	15 min	12.9 %
Boil	TNT- DE	10 g	5 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kveik fremgarden	Ale	Slant	100 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min
Water Agent	gips	2 g	Mash	60 min