

kveik low alco

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **23**
- SRM **3.2**
- 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 **9.1 liter(s)**
- Total mash volume **12.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (49.7%)	81 %	4
Grain	Strzegom Wiedeński	0.72 kg (23.8%)	79 %	10
Grain	Żytni	0.3 kg (9.9%)	85 %	8
Grain	Pszeniczny	0.5 kg (16.6%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	8 g	60 min	12 %
Boil	Citra	10 g	10 min	12 %
Boil	El Dorado	10 g	5 min	12.2 %
Aroma (end of boil)	El Dorado	10 g	1 min	12.2 %
Aroma (end of boil)	Citra	10 g	1 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand