

# Kveik PA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **43**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet Pilzneński	5.6 kg (91.8%)	80 %	4
Grain	Monachijski	0.5 kg (8.2%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL	20 g	60 min	12.9 %
Whirlpool	Motueka	100 g	30 min	5.3 %

## Yeasts

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