

# Kveik Pale Ale

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **44**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.9 kg (80.5%)	80 %	5
Grain	Amber Malt	0.08 kg (3.4%)	75 %	43
Grain	Carared	0.08 kg (3.4%)	75 %	39
Grain	Monachijski	0.3 kg (12.7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	28 g	45 min	4.5 %
Whirlpool	Mandarina Bavaria	15 g	15 min	7.7 %
Whirlpool	Lublin (Lubelski)	5 g	15 min	3 %
Whirlpool	citra	15 g	15 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Oslo kveik	Ale	Dry	10 g	Grupa FB Kveik Polska

## Notes

- Suszone Oslo dodane do brzeczki schłodzonej do 25 c. Zmiksowane w celu natlenienia. Do fermentora 11.3 brix (10.8 plato) 11.5 litra. 1.2 g wyeast odżywka.  
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