

# Kveik Pale Ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **15**
- SRM **10.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (53.6%)	80 %	5
Grain	Strzegom Pilzneński	2.5 kg (44.6%)	80 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.8%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	5 g	60 min	15.5 %
Aroma (end of boil)	Citra	30 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	90 ml	Fermentum Mobile