

# Kveik Rice Ale

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **19**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.7 kg (77.3%)	80 %	5
Grain	Rice, Flaked	0.5 kg (22.7%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	6 g	70 min	12 %
Dry Hop	Citra	30 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Oslo Kveik	Ale	Slant	5 ml	---