

Kveik smash

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **34**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **55.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **39 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **1 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **74C**
- Sparge using **34.5 liter(s)** of **76C** water or to achieve **55.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Frutopia	9 kg (100%)	82 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	90 g	5 min	14 %
Whirlpool	Citra	90 g	20 min	14 %
Dry Hop	Citra	120 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
kveiki	Ale	Dry	7 g	?
kveiki	Ale	Dry	7 g	?