

# KVEIK1

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **37**
- SRM **4.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (78.9%)   | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.8 kg (21.1%) | 85 %  | 3   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Galaxy | 50 g   | 20 min   | 15 %       |
| Dry Hop   | Galaxy | 50 g   | 3 day(s) | 15 %       |