

# KVEIK2

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **32**
- SRM **5.7**
- 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	2.8 kg (73.7%)	80 %	5
Grain	Płatki owsiane	0.8 kg (21.1%)	85 %	3
Grain	Abbey Malt Weyermann	0.2 kg (5.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	30 g	20 min	12 %
Whirlpool	Mosaic	30 g	20 min	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %