

milkshake kveik pale ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 3 kg (54.5%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (18.2%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (9.1%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (9.1%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Simcoe | 20 g | 10 min | 13.2 % |
| Boil | Mosaic | 25 g | 0 min | 10 % |
| Boil | Citra | 50 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------------|--------|-----------|-----------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |
| Flavor | laktoza | 500 g | Boil | 5 min |
| Flavor | Papka brzoskwiowa | 3000 g | Secondary | 10 day(s) |