

Polish Kveik Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **8.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią	3 kg (50%)	82 %	10
Grain	Żytni	1 kg (16.7%)	85 %	8
Adjunct	Pszenica niesłodowana	1 kg (16.7%)	75 %	3
Grain	Red Ale Strzegom	1 kg (16.7%)	79 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Puławski	20 g	15 min	6.1 %
Boil	Puławski	20 g	5 min	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	200 ml	FM