

# Wiosenne Kveik ALE

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **45**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (62.5%)	80 %	5
Grain	Słód pszeniczny Bestmalz	1 kg (25%)	82 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (12.5%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Talus	20 g	15 min	7.9 %
Boil	Citra	10 g	15 min	12.9 %
Whirlpool	Talus	50 g	15 min	7.9 %
Whirlpool	Citra	20 g	15 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Omega Yeast OYL-090 Espe Kveik	Ale	Liquid	100 ml	Yeast OYL

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc T	5 g	Boil	10 min
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