

Kveik Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **42**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **98 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **109.2C**
- Add grains
- Keep mash **60 min** at **98C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (93%)	80 %	5
Grain	Cookie	0.3 kg (7%)	78 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Citra	40 g	4 day(s)	12.9 %
Dry Hop	Nelson Sauvignon Blanc	40 g	4 day(s)	10.4 %
Dry Hop	Galaxy	40 g	4 day(s)	13.3 %
Boil	Citra	10 g	20 min	12.9 %
Boil	Nelson Sauvignon Blanc	10 g	20 min	10.4 %
Boil	Galaxy	10 g	20 min	13.3 %
Boil	cascade	14 g	50 min	6 %
Boil	Citra	8 g	50 min	12.8 %