

HugolPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **39**
- SRM **7.6**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (89.3%)	80 %	5
Grain	Weyermann Caramunich 3	0.3 kg (5.4%)	76 %	150
Grain	Wheat, Flaked	0.3 kg (5.4%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	15 min	9.5 %
Boil	Centennial	30 g	15 min	10.5 %
Whirlpool	Amarillo	20 g	10 min	9.5 %
Whirlpool	Centennial	20 g	10 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand