

# Kveik Voss Omega bez startera Polish Pale Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **10.5**
- Style **Saison**

## 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 **5 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **34.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (94.8%) | 80 %  | 5   |
| Grain | Strzegom Karmel 300  | 0.3 kg (5.2%)  | 70 %  | 299 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Iunga   | 15 g   | 60 min | 9.4 %      |
| Boil    | Oktawia | 20 g   | 20 min | 9.4 %      |
| Boil    | Oktawia | 30 g   | 5 min  | 9.4 %      |
| Boil    | Iunga   | 35 g   | 1 min  | 9.4 %      |

## Yeasts

| Name               | Type | Form   | Amount | Laboratory |
|--------------------|------|--------|--------|------------|
| OYL-061 VOSS Kveik | Ale  | Liquid | 100 ml | Omega      |