

## #13 Kveik Pale Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Fermentables

| Type  | Name                     | Amount       | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt     | 2 kg (66.7%) | 80 %  | 5   |
| Grain | Weyermann - Pilsner Malt | 1 kg (33.3%) | 81 %  | 5   |

### Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Magnum  | 10 g   | 60 min | 13.5 %     |
| Boil      | Idaho 7 | 10 g   | 10 min | 12.7 %     |
| Whirlpool | Idaho 7 | 40 g   | ---    | 12.7 %     |

### Yeasts

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