#48 Kveik Pale Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **5.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop - Pale Ale	4 kg *(88.9%)*	80 %	6
Grain	Abbey Malt	0.5 kg *(11.1%)*	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	10 min	6 %
Boil	Cascade	50 g	1 min	6 %
Boil	Cascade	25 g	60 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
OYL-057 HotHead® Ale	Ale	Culture	100 g	---