# kveik low alco

---

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **23**
- SRM **3.2**
- Style **American Pale Ale**

## 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 **9.1 liter(s)**
- Total mash volume **12.1 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pilzneński | 1.5 kg *(49.7%)* | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.72 kg *(23.8%)* | 79 % | 10 |
| Grain | Żytni | 0.3 kg *(9.9%)* | 85 % | 8 |
| Grain | Pszeniczny | 0.5 kg *(16.6%)* | 85 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Citra | 8 g | 60 min | 12 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | El Dorado | 10 g | 5 min | 12.2 % |
| Aroma (end of boil) | El Dorado | 10 g | 1 min | 12.2 % |
| Aroma (end of boil) | Citra | 10 g | 1 min | 12 % |

## Yeasts

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