

milkshake kveik pale ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (9.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Mosaic	25 g	0 min	10 %
Boil	Citra	50 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	5 g	Boil	10 min
Flavor	laktoza	500 g	Boil	5 min
Flavor	Papka brzoskwiniowa	3000 g	Secondary	10 day(s)