

Ale kveik 3

- Gravity **10.5 BLG**
- ABV ---
- IBU **22**
- SRM ---
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (100%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	50 min	5 %
Boil	Huell Melon	20 g	5 min	6.3 %
Aroma (end of boil)	Huell Melon	30 g	1 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
fm53	Ale	Slant	100 ml	---