

G Pale Ale #kveik

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **40**
- SRM **4.1**
- 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 **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **77C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.8 kg (72%)	85 %	7
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.6 kg (24%)	80 %	4
Grain	Weyermann - Carapils	0.1 kg (4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	15 g	50 min	10 %
Boil	Mandarina Bavaria	15 g	10 min	10 %
Aroma (end of boil)	Mandarina Bavaria	20 g	1 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	120 ml	FM

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	2.4 g	Mash	10 min