

# Kveik

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- Gravity **12.4 BLG**
- ABV ---
- IBU **23**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **23.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	15 g	60 min	15.3 %
Boil	Pacifica (NZ)	20 g	5 min	4.8 %
Boil	Waimea	20 g	5 min	17 %
Boil	Pacifica (NZ)	40 g	0 min	4.8 %
Boil	Waimea	40 g	0 min	17 %
Dry Hop	Pacifica (NZ)	40 g	4 day(s)	4.8 %
Dry Hop	Waimea	40 g	4 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm53	Ale	Slant	2000 ml	fermentum mobile