

kveik hazy nz pale ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **65 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (68.2%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.4 kg (9.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (9.1%) | 85 % | 3 |
| Grain | płatki jęczmienne | 0.4 kg (9.1%) | 85 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (4.5%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Admiral | 10 g | 60 min | 14.3 % |
| Whirlpool | Kohatu | 50 g | 0 min | 4.9 % |
| Whirlpool | Waimea | 50 g | 0 min | 13.9 % |
| Whirlpool | Galaxy | 30 g | 0 min | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 200 ml | FM |