

# Kveik Hazy Pale Ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **3.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (78.9%)	81 %	4
Grain	Pszeniczny	0.4 kg (10.5%)	85 %	4
Grain	Rye, Flaked	0.4 kg (10.5%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	12 g	60 min	17 %
Aroma (end of boil)	Enigma (AUS)	38 g	1 min	17 %
Aroma (end of boil)	Amarillo	30 g	1 min	10.1 %
Aroma (end of boil)	Chinook	20 g	1 min	10.6 %
Dry Hop	Enigma (AUS)	50 g	1 day(s)	17 %
Dry Hop	Amarillo	20 g	1 day(s)	10.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand

## Notes

- 13.06. - warzenie
  - 14.06. drożdże
  - 23.06. - na cichą 3,5 BLG (26/27 stopni -> obniżamy)
  - 24.06 - do lodówki na CC (12-14 stopni)
  - 26.06. - obniżamy temp do 5-7 stopni
  - 28.06 - 18 litrów, 3,5 BLG - butelkowanie 130g glukozy na 18 l piwa. Idealnie opadł chmiel na CC
- Jun 23, 2023, 11:00 PM*