

# Kveik Pale Ale

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **44**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.9 kg (80.5%) | 80 %  | 5   |
| Grain | Amber Malt           | 0.08 kg (3.4%) | 75 %  | 43  |
| Grain | Carared              | 0.08 kg (3.4%) | 75 %  | 39  |
| Grain | Monachijski          | 0.3 kg (12.7%) | 80 %  | 16  |

## Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | Cascade           | 28 g   | 45 min | 4.5 %      |
| Whirlpool | Mandarina Bavaria | 15 g   | 15 min | 7.7 %      |
| Whirlpool | Lublin (Lubelski) | 5 g    | 15 min | 3 %        |
| Whirlpool | citra             | 15 g   | 15 min | 13 %       |

## Yeasts

| Name       | Type | Form | Amount | Laboratory            |
|------------|------|------|--------|-----------------------|
| Oslo kveik | Ale  | Dry  | 10 g   | Grupa FB Kveik Polska |

## Notes

- Suszone Oslo dodane do brzeczki schłodzonej do 25 c. Zmiksowane w celu natlenienia. Do fermentora 11.3 brix (10.8 plato) 11.5 litra. 1.2 g wyeast odżywka.  
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