

# Kveik Pale Ale

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **20**
- SRM **5.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.2 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **36.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **65 C**, Time **180 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **180 min** at **65C**
- Keep mash **20 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 8 kg (84.2%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1 kg (10.5%)  | 79 %  | 16  |
| Grain | Płatki owsiane             | 0.5 kg (5.3%) | 60 %  | 3   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 50 g   | 20 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g   | 5 min  | 4 %        |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory       |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale  | Liquid | 11 ml  | Fermentum Mobile |