

# Kveik Voss Omega bez startera Polish Pale Ale

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **10.5**
- Style **Saison**

## 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 **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **34.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (94.8%)	80 %	5
Grain	Strzegom Karmel 300	0.3 kg (5.2%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	9.4 %
Boil	Oktawia	20 g	20 min	9.4 %
Boil	Oktawia	30 g	5 min	9.4 %
Boil	lunga	35 g	1 min	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
OYL-061 VOSS Kveik	Ale	Liquid	100 ml	Omega