

# Light Galaxy Kveik

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **58**
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Briess - Oat Flakes	0.5 kg (12.5%)	80 %	5
Grain	BESTMALZ - Best Pilsen	3.5 kg (87.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	60 min	15 %
Aroma (end of boil)	Galaxy	30 g	5 min	15 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik hothead	Ale	Dry	10 g	Norway