

Light Galaxy Kveik

- 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 |