

# mirabelka kveik pale ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4.3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	lunga	25 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	40 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Flavor	puree z mirabelki	1200 g	Secondary	7 day(s)