

## Polish kveik pale ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **4.5**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt     | 9.4 kg (96.9%) | 80 %  | 5   |
| Grain | Karmelowy Jasny<br>30EBC | 0.3 kg (3.1%)  | 75 %  | 30  |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 50 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 100 g  | 5 min  | 4 %        |
| Whirlpool           | Exp 2/20          | 100 g  | 10 min | 9 %        |