

## #57 Kveik Pale Ale Single hop Sybilla - Viking Resurrection

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **42 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **36 liter(s)** of strike water to **65.5C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **-1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%)   | 80 %  | 5   |
| Grain | cookie               | 0.3 kg (5%)    | 75 %  | 7   |
| Grain | Pszeniczny           | 0.7 kg (11.7%) | 85 %  | 4   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 15 g   | 50 min | 4.4 %      |
| Boil    | Sybilla | 15 g   | 30 min | 4.4 %      |
| Boil    | Sybilla | 70 g   | 10 min | 4.4 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Kveik | Ale  | Dry  | 10 g   | ---        |

### Extras

| Type        | Name         | Amount | Use for | Time  |
|-------------|--------------|--------|---------|-------|
| Water Agent | kwas mlekowy | 2 g    | Mash    | 0 min |

## Notes

- 10 blg po zacieraniu  
12 blg po chłodzeniu  
Wyszło 23L  
Czas warzenia z myciem 3.5h  
*Oct 3, 2021, 6:34 PM*
- Do uwarzenia użyłem wysuszonych oraz zamrożonych drożdży Kveik Oslo.  
Wyciągnięte z zamrażarki oraz nawodnione na początku warzenia.  
*Oct 10, 2021, 7:43 PM*
- Blg przy rozlewie 0.6  
ABV 6.1% Odfermentowanie 95.2%  
*Oct 24, 2021, 1:00 PM*