

#60 Kveik Forest Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **54**
- SRM **3.9**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (68.2%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (22.7%) | 81 % | 6 |
| Grain | Rice, Flaked | 0.4 kg (9.1%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Idaho 7 | 10 g | 60 min | 13.3 % |
| Boil | Sultana | 10 g | 60 min | 13.7 % |
| Boil | Idaho 7 | 20 g | 10 min | 13.3 % |
| Boil | Sultana | 20 g | 10 min | 13.7 % |
| Aroma (end of boil) | Idaho 7 | 20 g | 0 min | 13.3 % |
| Aroma (end of boil) | Sultana | 20 g | 0 min | 13.7 % |
| Dry Hop | Idaho 7 | 50 g | 4 day(s) | 13.3 % |
| Dry Hop | Sultana | 50 g | 4 day(s) | 13.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------|
| Opchaug Kveik WLP518 | Ale | Liquid | 30 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|-----------|-----------|
| Flavor | Pędy sosny | 20 g | Secondary | 14 day(s) |