

# KVEIK ALE

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **3.9**
- Style **American Pale Ale**

## 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 **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **40 C**, Time **1 min**
- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **1 min** at **40C**
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **35 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (73.7%)	80 %	5
Grain	Płatki owsiane	0.4 kg (12.8%)	85 %	3
Grain	Płatki pszeniczne	0.42 kg (13.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	30 g	0 min	10 %
Whirlpool	Amarillo	30 g	0 min	9.5 %
Whirlpool	Citra	30 g	0 min	12 %
Boil	lunga	10 g	60 min	11 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM53 Voss kveik	Ale	Liquid	30 ml	FM

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	gips piwowarski	3 g	Mash	---
Water Agent	kwask fosforowy	1 g	Mash	---