

# KVEIK ALE

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **20**
- SRM **8.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount          | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt         | 3.5 kg (60.3%)  | 80 %  | 5   |
| Grain | Weyermann - Pilsner Malt     | 1.5 kg (25.8%)  | 81 %  | 5   |
| Grain | Monachijski                  | 0.5 kg (8.6%)   | 80 %  | 16  |
| Grain | Simpsons - Golden Naked Oats | 0.125 kg (2.2%) | 73 %  | 20  |
| Grain | Simpsons - Crystal Dark      | 0.125 kg (2.2%) | 74 %  | 158 |
| Grain | Weyermann - Carafa I         | 0.055 kg (0.9%) | 70 %  | 690 |

## Hops

| Use for | Name | Amount | Time   | Alpha acid |
|---------|------|--------|--------|------------|
| Boil    | Zula | 25 g   | 30 min | 8.3 %      |
| Boil    | Zula | 25 g   | 5 min  | 8.3 %      |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Lallemand Voss Kveik | Ale  | Slant | 100 ml | Lallemand  |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Whirlflock | 2 g    | Boil    | 10 min |