

# Kveik Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **5.1**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 %  | 5   |

## Hops

| Use for | Name                               | Amount | Time  | Alpha acid |
|---------|------------------------------------|--------|-------|------------|
| Boil    | jakiś polski nowofalowy np Oktawia | 50 g   | 1 min | 7.1 %      |
| Boil    | Oktawia                            | 50 g   | 5 min | 7.1 %      |

## Yeasts

| Name            | Type | Form   | Amount  | Laboratory       |
|-----------------|------|--------|---------|------------------|
| FM53 Voss kveik | Ale  | Liquid | 1000 ml | Fermentum Mobile |

## Notes

- dokupić bazę do startera drożdżowego  
*Jun 30, 2023, 12:58 AM*