

# Kveik Ale Lida

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	5.5 kg (77.5%)	80 %	5
Grain	Pszeniczny	1 kg (14.1%)	85 %	4
Grain	Płatki ryżowe	0.3 kg (4.2%)	60 %	3
Grain	Castle Cara Ruby	0.3 kg (4.2%)	78 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
The Yeast Bay WLP4052 Lida Kveik	Ale	Liquid	35 ml	White Labs