

# Kveik American Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3 kg (66.7%)   | 80 %  | 5   |
| Grain | Słód pszeniczny Bestmalz    | 1 kg (22.2%)   | 82 %  | 5   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (11.1%) | 79 %  | 22  |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Motueka  | 15 g   | 15 min | 8 %        |
| Boil      | Palisade | 15 g   | 15 min | 6.2 %      |
| Boil      | Citra    | 15 g   | 15 min | 12.9 %     |
| Whirlpool | Motueka  | 35 g   | 15 min | 8 %        |
| Whirlpool | Palisade | 35 g   | 15 min | 6.2 %      |

## Yeasts

| Name                           | Type | Form  | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Omega Yeast OYL-090 Espe Kveik | Ale  | Slant | 200 ml | ---        |

## Extras

| Type   | Name        | Amount | Use for | Time   |
|--------|-------------|--------|---------|--------|
| Fining | Whirlfloc T | 5 g    | Boil    | 10 min |