

# Kveik Pale Ale

---

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **20**
- SRM **5.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.2 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **36.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **65 C**, Time **180 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **180 min** at **65C**
- Keep mash **20 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (84.2%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (10.5%)	79 %	16
Grain	Płatki owsiane	0.5 kg (5.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	20 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	11 ml	Fermentum Mobile