

kveik pale ale v0.1

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **38**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **40 C**, Time **15 min**
- Temp **62 C**, Time **20 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **6.8 liter(s)** of strike water to **44C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **20 min** at **62C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.07 kg (39.2%)	82 %	4
Grain	Weyermann - Pale Ale Malt	1.66 kg (60.8%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Galena	13 g	60 min	12 %
Boil	mosaic	15 g	5 min	10.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
kveik Saure	Ale	Liquid	250 ml	---