

Kveik pale ale

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **10**
- SRM **8.7**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **360 min**
- Evaporation rate **12 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **180 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **180 min** at **65C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (93.3%) | 80 % | 5 |
| Sugar | Brown Sugar, Dark | 0.5 kg (6.7%) | 100 % | 99 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 15 min | 11 % |
| Aroma (end of boil) | lunga | 30 g | 1 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|------------|
| Kveik | Ale | Liquid | 100 ml | FM |