

# Light kveik

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (92.3%)	81 %	4
Grain	Strzegom Karmel 30	0.5 kg (7.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Aroma (end of boil)	Izabella	50 g	5 min	5 %
Whirlpool	Izabella	50 g	30 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik	Ale	Dry	10 g	Mangrove