

# Polish kveik pale ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **4.5**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9.4 kg (96.9%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (3.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	5 min	4 %
Whirlpool	Exp 2/20	100 g	10 min	9 %