

Polish Kveik Pale Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **4.4**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **45.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **47.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **36.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **45.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 9.5 kg (90.5%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 1 kg (9.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Marynka | 50 g | 40 min | 10 % |
| Aroma (end of boil) | Oktawia | 100 g | 2 min | 7.1 % |
| Aroma (end of boil) | Izabella | 100 g | 2 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------------|
| Lutra | Ale | Liquid | 30 ml | Fermentum Mobile |
| WLP518 - Opshaug Kveik Ale | Ale | Liquid | 30 ml | White Labs |