

# Sierpień kveik

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **43**
- SRM **5.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (64.5%)	80 %	5
Grain	Pilzneński	0.9 kg (29%)	81 %	4
Grain	Karmelowy Czerwony	0.2 kg (6.5%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	15 g	60 min	12 %
Boil	Nugget	13 g	10 min	12 %