

# Wiosenne Kveik ALE

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **45**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 2.5 kg (62.5%) | 80 %  | 5   |
| Grain | Słód pszeniczny Bestmalz    | 1 kg (25%)     | 82 %  | 5   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (12.5%) | 79 %  | 22  |

## Hops

| Use for   | Name  | Amount | Time   | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil      | Talus | 20 g   | 15 min | 7.9 %      |
| Boil      | Citra | 10 g   | 15 min | 12.9 %     |
| Whirlpool | Talus | 50 g   | 15 min | 7.9 %      |
| Whirlpool | Citra | 20 g   | 15 min | 12.9 %     |

## Yeasts

| Name                           | Type | Form   | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| Omega Yeast OYL-090 Espe Kveik | Ale  | Liquid | 100 ml | Yeast OYL  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |             |     |      |        |
|--------|-------------|-----|------|--------|
| Fining | Whirlfloc T | 5 g | Boil | 10 min |
|--------|-------------|-----|------|--------|