

## #60 Kveik Forest Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **54**
- SRM **3.9**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (68.2%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (22.7%)	81 %	6
Grain	Rice, Flaked	0.4 kg (9.1%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	10 g	60 min	13.3 %
Boil	Sultana	10 g	60 min	13.7 %
Boil	Idaho 7	20 g	10 min	13.3 %
Boil	Sultana	20 g	10 min	13.7 %
Aroma (end of boil)	Idaho 7	20 g	0 min	13.3 %
Aroma (end of boil)	Sultana	20 g	0 min	13.7 %
Dry Hop	Idaho 7	50 g	4 day(s)	13.3 %
Dry Hop	Sultana	50 g	4 day(s)	13.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Opchaug Kveik WLP518	Ale	Liquid	30 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pędy sosny	20 g	Secondary	14 day(s)