

# Kveik Best Bitter

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **13.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **22.7 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (90.4%)	80 %	5
Grain	Weyermann - Carared	0.25 kg (5%)	75 %	45
Grain	Weyermann Specjal W	0.15 kg (3%)	68 %	300
Grain	Jęczmień palony	0.08 kg (1.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	43 g	60 min	6.5 %
Boil	East Kent Goldings	25 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
HORNINDAL	Ale	Dry	4 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	drożdże piekarnicze (jako pożywka)	25 g	Boil	5 min

## Notes

- Drożdże zadane w temp. 37C. Jako, że z rozpedu za bardzo schłodzilem dogrzałem jeszcze w garze na palniku do ~38C.  
*Dec 2, 2020, 4:14 PM*