

# Kveik Fruit Ale

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **4.2**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3
Grain	Płatki pszeniczne	1 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Citra	20 g	5 min	12 %
Boil	Equinox	30 g	1 min	13.1 %
Dry Hop	Nelson Sauvín	25 g	3 day(s)	11 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kveik voss lallemand	Ale	Dry	11 g	Lallemand

## Notes

- Połowa marakuja, połowa mango.  
*Aug 17, 2020, 2:54 PM*