

# kveik pale ale v0.1

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **38**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **40 C**, Time **15 min**
- Temp **62 C**, Time **20 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **6.8 liter(s)** of strike water to **44C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **20 min** at **62C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount          | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt       | 1.07 kg (39.2%) | 82 %  | 4   |
| Grain | Weyermann - Pale Ale Malt | 1.66 kg (60.8%) | 85 %  | 7   |

## Hops

| Use for    | Name   | Amount | Time   | Alpha acid |
|------------|--------|--------|--------|------------|
| First Wort | Galena | 13 g   | 60 min | 12 %       |
| Boil       | mosaic | 15 g   | 5 min  | 10.4 %     |

## Yeasts

| Name        | Type | Form   | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| kveik Saure | Ale  | Liquid | 250 ml | ---        |