

Kveik- Simonaitis

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **5.5**
- Style **American Pale Ale**

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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (41.7%) | 82 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 1 kg (16.7%) | 75 % | 30 |
| Grain | Viking Pale Ale malt | 2.5 kg (41.7%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 25 g | 60 min | 15.5 % |
| Boil | TNT- DE | 15 g | 15 min | 12.9 % |
| Boil | TNT- DE | 10 g | 5 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|-------|--------|------------|
| kveik Simonaitis | Ale | Slant | 200 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |
| Water Agent | gips | 2 g | Mash | 60 min |