

# Polish Kveik Pale Ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **45.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **47.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **36.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **45.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9.5 kg (90.5%)	80 %	5
Grain	Platki pszeniczne	1 kg (9.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	40 min	10 %
Aroma (end of boil)	Oktawia	100 g	2 min	7.1 %
Aroma (end of boil)	Izabella	100 g	2 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra	Ale	Liquid	30 ml	Fermentum Mobile
WLP518 - Opshaug Kveik Ale	Ale	Liquid	30 ml	White Labs