

Porman Kveik Polish Pale Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (74.1%) | 80 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (7.4%) | 75 % | 30 |
| Grain | Strzegom Pszeniczny | 0.5 kg (18.5%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------|--------|--------|------------|
| First Wort | Simcoe | 12.5 g | 30 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 50 ml | FM |