

# SMASH+OWIES KVEIK

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **55**
- SRM **4.4**
- 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 **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (71.4%)	80 %	5
Grain	Platki owsiane	1 kg (28.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	10 g	60 min	13.6 %
Boil	Strata	10 g	30 min	13.6 %
Aroma (end of boil)	Strata	10 g	10 min	13.6 %
Whirlpool	Strata	20 g	1 min	13.6 %
Dry Hop	Strata	50 g	4 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
KVEIK	Ale	Dry	5 g	---