

## #13 Kveik Pale Ale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (66.7%)	80 %	5
Grain	Weyermann - Pilsner Malt	1 kg (33.3%)	81 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Idaho 7	10 g	10 min	12.7 %
Whirlpool	Idaho 7	40 g	---	12.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand