

## #24 Kveik Pale Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **3.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (72.6%)	81 %	4
Grain	Pszeniczny	0.65 kg (11.8%)	85 %	4
Grain	Carabody	0.26 kg (4.7%)	80 %	5
Grain	Płatki owsiane	0.6 kg (10.9%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	27 g	60 min	9.7 %
Boil	Saaz (Czech Republic)	18 g	25 min	4.5 %
Boil	Zula	23 g	10 min	9.7 %
Whirlpool	Citra	100 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	3 g	Mash	---
Fining	whirlfloc	1.5 g	Boil	15 min