

## # 90 Kveik SH Simcoe

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **39**
- SRM **2.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.55 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	4 kg (88.1%)	82 %	3
Grain	Platki owsiane	0.54 kg (11.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11.5 %
Boil	Simcoe	20 g	10 min	13.7 %
Boil	Simcoe	30 g	0 min	13.7 %
Dry Hop	Simcoe	50 g	4 day(s)	13.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	200 ml	FM