

# Kveik

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **38.5 liter(s)**

## Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Soufflet Pilsner malt | 5.5 kg (100%) | 82 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Cascade | 50 g   | 50 min | 6 %        |
| Aroma (end of boil) | Mosaic  | 30 g   | 1 min  | 10 %       |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 30 ml  | FM         |