

Kveik American Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (66.7%) | 80 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (22.2%) | 82 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (11.1%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Motueka | 15 g | 15 min | 8 % |
| Boil | Palisade | 15 g | 15 min | 6.2 % |
| Boil | Citra | 15 g | 15 min | 12.9 % |
| Whirlpool | Motueka | 35 g | 15 min | 8 % |
| Whirlpool | Palisade | 35 g | 15 min | 6.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Omega Yeast OYL-090 Espe Kveik | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | Whirlfloc T | 5 g | Boil | 10 min |