

# 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