

# Kveik hoppy ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (62.5%)	81 %	4
Grain	Płatki pszeniczne	1.2 kg (37.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cascade PL	50 g	20 min	5.2 %
Whirlpool	Citra	20 g	20 min	12 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Boil	Citra	5 g	40 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
hot head	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	10 min
Spice	skórka curacao	10 g	Boil	10 min
Spice	rozmaryn świeży	3 g	Boil	10 min