

Kveik PA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **43**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Soufflet Pilzneński | 5.6 kg (91.8%) | 80 % | 4 |
| Grain | Monachijski | 0.5 kg (8.2%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|--------|------------|
| Boil | Magnum PL | 20 g | 60 min | 12.9 % |
| Whirlpool | Motueka | 100 g | 30 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|------|--------|------------|
| LalBrew Voss Kveik Ale Yeast | Ale | Dry | 11 g | Lallemand |