

# Kveik- Simonaitis

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (41.7%)	82 %	4
Grain	Karmelowy Jasny 30EBC	1 kg (16.7%)	75 %	30
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	15.5 %
Boil	TNT- DE	15 g	15 min	12.9 %
Boil	TNT- DE	10 g	5 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kveik Simonaitis	Ale	Slant	200 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min
Water Agent	gips	2 g	Mash	60 min