

# Porman Kveik Polish Pale Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński      | 2 kg (74.1%)   | 80 %  | 4   |
| Grain | Karmelowy Jasny<br>30EBC | 0.2 kg (7.4%)  | 75 %  | 30  |
| Grain | Strzegom Pszeniczny      | 0.5 kg (18.5%) | 81 %  | 6   |

## Hops

| Use for    | Name   | Amount | Time   | Alpha acid |
|------------|--------|--------|--------|------------|
| First Wort | Simcoe | 12.5 g | 30 min | 13.2 %     |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 50 ml  | FM         |