

# ppa kveik

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **7.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt r	1.7 kg (93.2%)	90 %	4
Grain	Oats, Flaked	0.125 kg (6.8%)	85 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat r	5 g	60 min	12 %
Boil	Nadwiślański	8 g	22 min	5 %
Boil	Lublin (Lubelski)	2.5 g	22 min	5.7 %
Boil	Nadwiślański	8 g	12 min	5 %
Boil	Lublin (Lubelski)	2.5 g	12 min	5.7 %
Boil	Nadwiślański	7.5 g	1 min	5 %
Dry Hop	Nadwiślański	23 g	5 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	100 ml	Lallemand