

Voss Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (71.4%) | 79 % | 6 |
| Grain | Słód pszeniczny Soufflet | 1 kg (28.6%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|------|--------|------------|
| Voss Kveik | Ale | Dry | 11.5 g | Lallemand |