

Ale kveik 3

- Gravity **10.5 BLG**
- ABV ---
- IBU **22**
- SRM ---
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (100%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 15 g | 50 min | 5 % |
| Boil | Huell Melon | 20 g | 5 min | 6.3 % |
| Aroma (end of boil) | Huell Melon | 30 g | 1 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| fm53 | Ale | Slant | 100 ml | --- |