

# KVEIK ALE

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **20**
- SRM **8.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (60.3%)	80 %	5
Grain	Weyermann - Pilsner Malt	1.5 kg (25.8%)	81 %	5
Grain	Monachijski	0.5 kg (8.6%)	80 %	16
Grain	Simpsons - Golden Naked Oats	0.125 kg (2.2%)	73 %	20
Grain	Simpsons - Crystal Dark	0.125 kg (2.2%)	74 %	158
Grain	Weyermann - Carafa I	0.055 kg (0.9%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	25 g	30 min	8.3 %
Boil	Zula	25 g	5 min	8.3 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	2 g	Boil	10 min