

# Kveik Hawaii Pizza Gose

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **9**
- SRM **3.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.1 kg (55.4%)	81 %	4
Grain	Grodziski pszeniczny wędzony dębem	2.5 kg (44.6%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	9 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Sól himalajska	20 g	Boil	5 min