

# kveik hazy nz pale ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (68.2%)	80 %	5
Grain	Płatki pszeniczne	0.4 kg (9.1%)	85 %	3
Grain	Płatki owsiane	0.4 kg (9.1%)	85 %	3
Grain	płatki jęczmienne	0.4 kg (9.1%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.2 kg (4.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	10 g	60 min	14.3 %
Whirlpool	Kohatu	50 g	0 min	4.9 %
Whirlpool	Waimea	50 g	0 min	13.9 %
Whirlpool	Galaxy	30 g	0 min	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	200 ml	FM