

# Kveik light ale

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **5.2**
- Style **Blonde 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 **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (47.6%)	79 %	16
Grain	Viking Pale Ale malt	2 kg (47.6%)	80 %	5
Sugar	Cane (Beet) Sugar	0.2 kg (4.8%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	30 min	5 %
Boil	Cascade	50 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Kveik	Ale	Liquid	30 ml	FM