

# Kveik pale ale

---

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **10**
- SRM **8.7**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **360 min**
- Evaporation rate **12 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **180 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **180 min** at **65C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (93.3%)	80 %	5
Sugar	Brown Sugar, Dark	0.5 kg (6.7%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	15 min	11 %
Aroma (end of boil)	lunga	30 g	1 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik	Ale	Liquid	100 ml	FM