

# Kveik Skare #41

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **6.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (89.3%)	80 %	5
Grain	Karmelowy żytni Strzegom	0.1 kg (3.6%)	75 %	150
Grain	Żytni	0.2 kg (7.1%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	11 %
Aroma (end of boil)	Cascade	30 g	1 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik #41	Ale	Dry	2 g	LONDYN