

# KVEIK1

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **4.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.4 kg (81%) | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.8 kg (19%) | 85 %  | 3   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Galaxy | 62.5 g | 20 min   | 15 %       |
| Dry Hop   | Galaxy | 62.5 g | 3 day(s) | 15 %       |