

Polish Kveik Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **8.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|--------------|-------|-----|
| Grain | Viking Malt Wędzony Czereśnią | 3 kg (50%) | 82 % | 10 |
| Grain | Żytni | 1 kg (16.7%) | 85 % | 8 |
| Adjunct | Pszenica niesłodowana | 1 kg (16.7%) | 75 % | 3 |
| Grain | Red Ale Strzegom | 1 kg (16.7%) | 79 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Boil | Puławski | 20 g | 15 min | 6.1 % |
| Boil | Puławski | 20 g | 5 min | 6.1 % |

Yeasts

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