

## Polish Kveik Pale Ale exp 2/20

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **4.8**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **46.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (76.2%)	80 %	5
Grain	Płatki pszeniczne	2 kg (19%)	60 %	3
Grain	Cookie	0.5 kg (4.8%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Exp 2/20	50 g	60 min	7.5 %
Aroma (end of boil)	Exp 2/20	100 g	5 min	7.5 %
Aroma (end of boil)	Exp 2/20	150 g	0 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP518 - Opshaug Kveik Ale	Ale	Slant	200 ml	White Labs