Kveik test

- Gravity **15.9 BLG**
- ABV **---**
- IBU **16**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **50.7 liter(s)**
- Total mash volume **67.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **50.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **32.2 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.3 kg *(37.3%)*	80 %	5
Grain	Viking Wheat Malt	3.8 kg *(22.5%)*	83 %	5
Grain	Weyermann - Pilsner Malt	4.8 kg *(28.4%)*	81 %	5
Grain	Płatki pszeniczne	1 kg *(5.9%)*	60 %	3
Grain	Płatki owsiane	1 kg *(5.9%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	50 g	5 min	14 %
Aroma (end of boil)	Cascade	200 g	5 min	7.1 %
Dry Hop	Columbus/Tomahawk/Zeus	200 g	4 day(s)	15.5 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.