

BeerCalc: Sabro/Cascade Kveik Pale Ale

Style: American Pale Ale

Brewer: Soyyojuli

Vital Statistics

Volume	27	litres
OG	1056	
Boil Volume	25	litres
Boil gravity	1060	
Alcohol (ABV)	5.5	%
Colour	17	EBC (Amber)
Bitterness	34	IBU
BU:GU	0.61	
FG	1014	



Fermentables

Maris Otter Pale Malt	5	EBC	3000	g
Vienna	3	EBC	1500	g
Munich Malt	15	EBC	1000	g
Crystal Malt	75	EBC	200	g
Crystal Malt	120	EBC	300	g
			6000	g

Mash schedule

Total grain weight for mash: 6000 g

Hops

Sabro	15.8	%	10	g	60	min
Sabro	15.8	%	15	g	15	min
Cascade	6.5	%	15	g	15	min
Sabro	15.8	%	15	g	10	min
Sabro	15.8	%	15	g	2	min
Cascade	6.5	%	15	g	2	min

Misc Ingredients

Yeast nutrient	2.00	g	End of boil	Add 1/2 teaspoon to boil 15 min before flameout.
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Fermentation

Fermentation	Yeast Bay Sigmund's Voss Kveik	30	°C	4	days
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Details

Mash for 60 min at 68 degrees. Don't forget yeast nutrient for the Kveik. After boil, cool down to 40 degrees and pitch Kveik yeast. Leave the fermenter at room temp. Kveik should keep the temp inside the barrel (wrap in blanket). Ferment under pressure at 12 psi until finished. Coldcrash for 24 hours.