



## WEST COAST 'KVEIK' PALE ALE

### STATISTICS

EXPECTED O.G. 1.052

EXPECTED F.G. 1.010

IBU 34

BATCH VOLUME 23 LITRES

### INGREDIENTS

#### GRAIN

Barrett Burston Pale 4.5 kg

Munich 0.7 kg

Light Crystal 0.2 kg

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#### HOPS

Mosaic 65g

Simcoe 65g

Columbus 15g

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#### YEAST

Lallemand Voss Kveik \_\_\_\_\_

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AMBASSADORS

#### Water to Grain Ratio

As standard we suggest to use 3L of water to 1kg of grain. If doing a beer of higher gravity or 6% and above we suggest 2.5L of water to 1kg of grain.

#### MASH GUIDELINES

Mash in @ 66 c for 60 minutes \_\_\_\_\_

Sparge using 76 c water \_\_\_\_\_

#### BOIL TIMES & ADDITIONS

Columbus 15g (60 min) \_\_\_\_\_

Simcoe 25g (Whirlpool, 20 min) \_\_\_\_\_

Mosaic 25g (Whirlpool, 20 min) \_\_\_\_\_

#### YEAST & FERMENTATION

Pitch @ 30 – 32 c Ferment @ 30-32 c

As a standard we suggest to check and record your gravity daily. When your gravity is within 1-2 points of the expected final gravity add your dry hop additions if applicable. Leave your dry hops in your fermenter for 3-5 days before removing.

**IMPORTANT:** Before you begin conditioning/packaging, make sure your gravity reading has remained stable over 3 consecutive days to ensure fermentation is complete.

#### DRY HOP ADDITIONS

Simcoe 40g \_\_\_\_\_

Mosaic 40g \_\_\_\_\_

#### CONDITIONING

Before packaging, we suggest to drop the temperature of the beer to 2°C and leave for 5-7 days. If lagering, leave for up to 6 weeks.