

#31 Kveik PAPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **37**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|-----------------|-------|-----|
| Grain | Pilzneński | 2.25 kg (81.8%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (18.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Zombie | 10 g | 40 min | 9.8 % |
| Aroma (end of boil) | Zombie | 20 g | 10 min | 9.8 % |
| Whirlpool | Zombie | 20 g | 10 min | 9.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------------|
| Voss | Ale | Dry | 11 g | Fermentum Mobile |