

# APA Kveik - kooperacja

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.6 kg (90.2%)	80 %	5
Grain	Płatki owsiane	0.5 kg (9.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Whirlpool	Cascade PL	50 g	30 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1000 ml	---

## Notes

- Kooperacja  
Sprawdzenie tematu Kveików  
*Jun 1, 2020, 9:30 PM*