

# Kveik APA

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **61**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	4.5 kg (90%)	80 %	5
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	25 g	60 min	17 %
Aroma (end of boil)	Apollo	40 g	5 min	17 %
Dry Hop	citra	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik oslo	Ale	Dry	8 g	Home