

## Kveik Apa 2

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **6**
- SRM **3.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg (46.5%)	80.5 %	2
Grain	Pszeniczny	1.5 kg (34.9%)	85 %	4
Grain	Oats, Flaked	0.5 kg (11.6%)	80 %	2
Grain	Wheat, Flaked	0.3 kg (7%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	100 g	1 min	10 %
Dry Hop	Mosaic	100 g	4 day(s)	10 %
Dry Hop	Nelson Sauvignon	100 g	4 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Voss Kveik	Ale	Dry	11 g	---

### Notes

- Modyfikacje wody:  
do zacierania (15L) 3,6g CaCl<sub>2</sub>; 0,7g NaCl; 4,8ml lactic acid;  
do wysładzania: (9L) 2,3G CaCl<sub>2</sub>; 0,4g NaCl; 2,5ml lactic acid  
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