

Kveik APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **3.8**
- 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 **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (91.8%) | 81 % | 4 |
| Grain | Caramel Pale | 0.4 kg (8.2%) | 77 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |
| Boil | Equinox | 15 g | 10 min | 13.1 % |
| Boil | Equinox | 20 g | 5 min | 13.1 % |
| Aroma (end of boil) | Equinox | 50 g | 0 min | 13.5 % |
| Dry Hop | Equinox | 80 g | 3 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|--------|--------|-------------|
| OYL-091 | Ale | Liquid | 100 ml | Omega Yeast |