

Kveik Apa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **6**
- SRM **3**
- 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 **4 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18 liter(s)**

Steps

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

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 1.8 kg (50%) | 80.5 % | 2 |
| Grain | Pszeniczny | 1.2 kg (33.3%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.3 kg (8.3%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.3 kg (8.3%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Mosaic | 90 g | 1 min | 10 % |
| Dry Hop | Sabro | 50 g | 2 day(s) | 11 % |
| Dry Hop | Mosaic | 30 g | 2 day(s) | 10 % |
| Dry Hop | Nelson Sauvin | 50 g | 2 day(s) | 11 % |

Yeasts

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