

## Kveik APA v2

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (83.3%) | 80 %  | 4   |
| Grain | Pszeniczny          | 1 kg (16.7%) | 85 %  | 4   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 20 g   | 60 min | 13 %       |
| Boil    | Chinook | 30 g   | 10 min | 13 %       |

### Yeasts

| Name            | Type | Form  | Amount | Laboratory       |
|-----------------|------|-------|--------|------------------|
| FM53 Voss kveik | Ale  | Slant | 300 ml | Fermentum Mobile |