

# Kveik APA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **15 C**, Time **78 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **14.4C**
- Add grains
- Keep mash **78 min** at **15C**
- Keep mash **60 min** at **67C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (86.2%)	80 %	5
Grain	Rye Malt	0.25 kg (8.6%)	63 %	10
Grain	Oats, Flaked	0.15 kg (5.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	2 g	60 min	13.5 %
Boil	Cascade	15 g	10 min	6 %
Boil	Equinox	15 g	10 min	13.1 %
Boil	Cascade	15 g	5 min	6 %
Boil	Equinox	15 g	5 min	13.1 %
Dry Hop	Cascade	20 g	4 day(s)	6 %
Dry Hop	Equinox	20 g	4 day(s)	13.1 %
Dry Hop	Centennial	25 g	4 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	FM