

Out of Control Kveik PA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **8.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3.7 kg (77.1%) | 79 % | 10 |
| Grain | Strzegom Pszeniczny | 0.6 kg (12.5%) | 81 % | 6 |
| Grain | Caramunich® typ I | 0.5 kg (10.4%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Azacca | 10 g | 60 min | 14 % |
| Boil | Azacca | 10 g | 30 min | 14 % |
| Boil | Azacca | 20 g | 10 min | 14 % |
| Aroma (end of boil) | Cascade PL | 15 g | 0 min | 7.1 % |
| Aroma (end of boil) | Azacca | 10 g | 0 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|------|--------|-----------------|
| mangrove jack's M12 kveik | Ale | Dry | 10 g | Mangrove Jack's |