

## kveik apa II

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 2.5 kg (49.9%) | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 2 kg (39.9%)   | 80 %  | 5   |
| Grain | Pszeniczny           | 0.35 kg (7%)   | 85 %  | 4   |
| Grain | Strzegom Bursztynowy | 0.16 kg (3.2%) | 70 %  | 70  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 25 g   | 30 min | 6 %        |
| Boil    | Citra   | 30 g   | 10 min | 12 %       |
| Boil    | Oktawia | 30 g   | 5 min  | 7.1 %      |
| Boil    | Citra   | 30 g   | 5 min  | 12 %       |

### Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| lallemand kveik | Ale  | Slant | 100 ml | ---        |