

## Kveik APA II

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **22**
- SRM **5.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **66 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.6 kg (80%)  | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 1 kg (14.3%)  | 81 %  | 6   |
| Grain | Carahell             | 0.4 kg (5.7%) | 77 %  | 26  |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 15 g   | 60 min   | 16.1 %     |
| Aroma (end of boil) | Jarrylo                | 100 g  | 0 min    | 15 %       |
| Dry Hop             | Simcoe                 | 50 g   | 3 day(s) | 13.2 %     |
| Dry Hop             | Mosaic                 | 50 g   | 3 day(s) | 10 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Espe OYL-090 | Ale  | Slant | 180 ml | Omega      |