Single Hop Kveik APA - Zula.

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **20**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **74 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **83C**
- Add grains
- Keep mash **60 min** at **74C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg *(54.5%)*	80 %	4
Grain	Briess - Rye Malt	0.5 kg *(9.1%)*	80 %	7
Grain	Wheat, Flaked	0.5 kg *(9.1%)*	77 %	4
Grain	Rye, Flaked	0.4 kg *(7.3%)*	78.3 %	4
Grain	Oats, Flaked	0.4 kg *(7.3%)*	80 %	2
Grain	Weyermann - Carapils	0.5 kg *(9.1%)*	78 %	4
Grain	Fawcett - Pale Crystal	0.2 kg *(3.6%)*	72.8 %	90

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	zula	100 g	20 min	7 %
Dry Hop	zula	200 g	4 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal Kveik	Ale	Slant	40 ml	Norwegian Farmhouse

Extras

Type	Name	Amount	Use for	Time
Water Agent	Pozywka dla drozdzy	3 g	Boil	2 min
Water Agent	Sól epsom	3 g	Boil	20 min
Water Agent	Kwas mlekowy do wysladzania	4 g	Mash	60 min