

# APA KVEIK

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **32**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.5 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **66 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.95 kg (56.5%)	81 %	4
Grain	Strzegom Monachijski typ II	0.8 kg (23.2%)	79 %	22
Grain	Strzegom pszeniczny	0.5 kg (14.5%)	--- %	6
Grain	Caramel/Crystal Malt - 10L	0.2 kg (5.8%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	20 g	45 min	9.5 %
Boil	Citra	10 g	10 min	12 %
Boil	Centennial	10 g	10 min	10.5 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Centennial	20 g	0 min	10.5 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Centennial	20 g	3 day(s)	10.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM53 Voss kveik	Ale	Liquid	30 ml	FM