

# Azacca Kveik PA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **4.2**
- 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 **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (86.5%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (9.6%)	83 %	5
Grain	Weyermann - Carapils	0.2 kg (3.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Aroma (end of boil)	Azacca	20 g	10 min	14 %
Whirlpool	Azacca	80 g	0 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal Kveik OYL-091	Ale	Liquid	100 ml	omega yeast

## Notes

- Hop Stand (whirlpool) 76C przez 20 min  
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