

# Kveik APA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **12.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Zero	2 kg (47.6%)	79 %	6
Grain	Viking Monachijski Jasny	1.2 kg (28.6%)	78 %	16
Grain	Viking Karmelowy Pszczeniczny	1 kg (23.8%)	70 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra 2017	14 g	60 min	12 %
Boil	Mosaic 2017	14 g	60 min	10 %
Dry Hop	Citra 2017	36 g	3 day(s)	12 %
Dry Hop	Mosaic 2017	36 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	200 ml	FM