

# Kveik APA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **3 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **3 min** at **77C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (75%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (25%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11.7 %
Whirlpool	Chinook	30 g	0 min	11.7 %
Dry Hop	Citra	100 g	2 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Kveik Yeast	Ale	Dry	10 g	---