

# Kveik APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.7 kg (94.4%)	82 %	4
Grain	Karmelowy Jasny 30EBC	0.1 kg (3.5%)	75 %	30
Grain	Acidulated BESTMALZ	0.06 kg (2.1%)	76 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	50 min	12.9 %
Boil	Cascade	15 g	5 min	7.1 %
Whirlpool	Simcoe	5 g	100 min	12.9 %
Dry Hop	Simcoe	35 g	3 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Other	Łuska ryżowa	100 g	Mash	10 min
Fining	Mech Irlandzki	3 g	Boil	15 min