

# Kveik APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.5 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (78.4%)	80 %	4
Grain	Pszeniczny	0.5 kg (19.6%)	80 %	4
Grain	Weyermann - Acidulated Malt	0.05 kg (2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	10 g	60 min	14.6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Witamina C	2 g	Bottling	---