

Kveik Apa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM ---
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale | 5 kg (94.3%) | --- % | --- |
| Grain | Bestmalz Carmel Pils | 0.3 kg (5.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|-------|------------|
| Boil | Marykna | 110 g | 0 min | 1 % |
| Boil | Lubelski | 40 g | 0 min | 1 % |