

Kveik APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **15 C**, Time **78 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **14.4C**
- Add grains
- Keep mash **78 min** at **15C**
- Keep mash **60 min** at **67C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (86.2%) | 80 % | 5 |
| Grain | Rye Malt | 0.25 kg (8.6%) | 63 % | 10 |
| Grain | Oats, Flaked | 0.15 kg (5.2%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Magnum | 2 g | 60 min | 13.5 % |
| Boil | Cascade | 15 g | 10 min | 6 % |
| Boil | Equinox | 15 g | 10 min | 13.1 % |
| Boil | Cascade | 15 g | 5 min | 6 % |
| Boil | Equinox | 15 g | 5 min | 13.1 % |
| Dry Hop | Cascade | 20 g | 4 day(s) | 6 % |
| Dry Hop | Equinox | 20 g | 4 day(s) | 13.1 % |
| Dry Hop | Centennial | 25 g | 4 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 100 ml | FM |