

# Kveik lemon APA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **43**
- SRM **3.5**
- 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 **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	15 g	30 min	12.5 %
Aroma (end of boil)	Sorachi Ace	15 g	15 min	12.5 %
Aroma (end of boil)	Sorachi Ace	25 g	5 min	12.5 %
Dry Hop	Sorachi Ace	45 g	---	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss Kveik	Ale	Liquid	11 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	trawa cytrynowa	20 g	Boil	5 min