

# Lite Kveik APA

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- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **18**
- SRM **3.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (80%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (20%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	10 g	60 min	13.7 %
Aroma (end of boil)	Bravo	40 g	0 min	13.7 %
Dry Hop	Puławski	50 g	5 day(s)	6.1 %

## Yeasts

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