

Out of Control Kveik PA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **8.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.7 kg (77.1%)	79 %	10
Grain	Strzegom Pszeniczny	0.6 kg (12.5%)	81 %	6
Grain	Caramunich® typ I	0.5 kg (10.4%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	10 g	60 min	14 %
Boil	Azacca	10 g	30 min	14 %
Boil	Azacca	20 g	10 min	14 %
Aroma (end of boil)	Cascade PL	15 g	0 min	7.1 %
Aroma (end of boil)	Azacca	10 g	0 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
mangrove jack's M12 kveik	Ale	Dry	10 g	Mangrove Jack's