

#1_20_Kveik_APA_BIAB

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **39**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **5.8 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **1.8 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 4.3 kg (95.6%) | 80 % | 8 |
| Grain | Briess - Carapils Malt | 0.2 kg (4.4%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Citra | 12 g | 30 min | 13.3 % |
| Whirlpool | Citra | 38 g | 20 min | 13.3 % |
| Whirlpool | Cascade | 20 g | 20 min | 5.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 50 ml | FM |

Notes

- Przetestowanie metody BIAB i sprawdzenie KVEIKów - temperatura pokojowa (zima, ogrzewanie).
Underpitching na poziomie 60-70%
Jan 10, 2020, 8:08 PM