

# APA\_kveik\_2021

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.8 kg (65.1%)	82 %	4
Grain	Viking Vienna Malt	1.25 kg (29.1%)	79 %	7
Grain	Weyermann - Carapils	0.25 kg (5.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	11 g	60 min	8 %
Boil	Premiant	17 g	20 min	8 %
Boil	Premiant	30 g	5 min	8 %
Dry Hop	Cascade	50 g	3 day(s)	6 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Chinook	20 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Ebengarden kveik	Champagne	Slant	50 ml	---