

Azacca Kveik PA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **4.2**
- 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 **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (86.5%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (9.6%) | 83 % | 5 |
| Grain | Weyermann - Carapils | 0.2 kg (3.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Aroma (end of boil) | Azacca | 20 g | 10 min | 14 % |
| Whirlpool | Azacca | 80 g | 0 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Hornindal Kveik OYL-091 | Ale | Liquid | 100 ml | omega yeast |

Notes

- Hop Stand (whirlpool) 76C przez 20 min
Nov 5, 2020, 2:18 PM