

# CITRUS KVEIK APA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **26**
- SRM **3.2**
- Style **American IPA**

## 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 **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński           | 3.5 kg (83.3%) | 81 %   | 4   |
| Grain | Weyermann - Carapils | 0.2 kg (4.8%)  | 78 %   | 4   |
| Grain | Oats, Flaked         | 0.25 kg (6%)   | 80 %   | 2   |
| Grain | Rye, Flaked          | 0.25 kg (6%)   | 78.3 % | 4   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | lunga      | 20 g   | 60 min   | 11 %       |
| Whirlpool | Chinook PL | 100 g  | 0 min    | 13 %       |
| Dry Hop   | Cascade PL | 100 g  | 2 day(s) | 5.2 %      |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale  | Slant | 100 ml | FM         |

## Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | zest cytrusowy | 20 g   | Secondary | 3 day(s) |