

Kveik APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (50.7%) | 80 % | 5 |
| Grain | Pilzneński | 2.2 kg (31.9%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (11.6%) | 85 % | 3 |
| Sugar | Glukoza | 0.1 kg (1.4%) | 100 % | 0 |
| Grain | Zakwaszajacy | 0.3 kg (4.3%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Citra | 30 g | 30 min | 12 % |
| Boil | Mosaic | 30 g | 10 min | 10 % |
| Boil | Amarillo | 10 g | 5 min | 9.5 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 50 g | 3 day(s) | 15.5 % |
| Dry Hop | Amarillo | 30 g | 3 day(s) | 9.5 % |
| Dry Hop | Warrior | 50 g | 3 day(s) | 15.5 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 10 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------------|-------------|---------------|-------------------|
| FM53 Voss kveik | Ale | Slant | 300 ml | FM |