

## Kveik Apa 2

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **6**
- SRM **3.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2 kg (46.5%)   | 80.5 % | 2   |
| Grain | Pszeniczny           | 1.5 kg (34.9%) | 85 %   | 4   |
| Grain | Oats, Flaked         | 0.5 kg (11.6%) | 80 %   | 2   |
| Grain | Wheat, Flaked        | 0.3 kg (7%)    | 77 %   | 4   |

### Hops

| Use for | Name             | Amount | Time     | Alpha acid |
|---------|------------------|--------|----------|------------|
| Boil    | Mosaic           | 100 g  | 1 min    | 10 %       |
| Dry Hop | Mosaic           | 100 g  | 4 day(s) | 10 %       |
| Dry Hop | Nelson Sauvignon | 100 g  | 4 day(s) | 11 %       |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Lallemand Voss Kveik | Ale  | Dry  | 11 g   | ---        |

### Notes

- Modyfikacje wody:  
do zacierania (15L) 3,6g CaCl<sub>2</sub>; 0,7g NaCl; 4,8ml lactic acid;  
do wysładzania: (9L) 2,3G CaCl<sub>2</sub>; 0,4g NaCl; 2,5ml lactic acid  
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