

Kveik APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **4.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Ale Mep | 2.5 kg (66.7%) | 80 % | 5 |
| Grain | Pilzneński Mep | 1 kg (26.7%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (6.7%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 50 min | 6.5 % |
| Boil | Citra | 20 g | 3 min | 13.7 % |
| Boil | Azacca | 10 g | 2 min | 13.1 % |
| Whirlpool | Citra | 30 g | --- | 13.7 % |
| Whirlpool | Azacca | 20 g | --- | 14 % |

Yeasts

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