

# Kveik APA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **6.1**
- 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 **13 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (73.5%)	80 %	8
Grain	Słód owsiany Fawcett	1 kg (14.7%)	61 %	5
Grain	Viking Pilsner malt	0.5 kg (7.4%)	82 %	4
Grain	Weyermann - Carapils	0.3 kg (4.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.7 %
Aroma (end of boil)	Jarrylo	100 g	0 min	15 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Espe OYL-090	Ale	Slant	180 ml	Omega