

# Kveik APA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (93%)	81 %	4
Grain	Caramel Pale	0.24 kg (7%)	77 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	8 g	60 min	13 %
Boil	Citra	12 g	10 min	13.5 %
Boil	Citra	8 g	5 min	13.5 %
Boil	Mosaic	8 g	5 min	12 %
Aroma (end of boil)	Citra	20 g	0 min	13.5 %
Aroma (end of boil)	Mosaic	20 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1000 ml	FM