

# Kveik APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **3.8**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (91.8%)	81 %	4
Grain	Caramel Pale	0.4 kg (8.2%)	77 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Equinox	15 g	10 min	13.1 %
Boil	Equinox	20 g	5 min	13.1 %
Aroma (end of boil)	Equinox	50 g	0 min	13.5 %
Dry Hop	Equinox	80 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
OYL-091	Ale	Liquid	100 ml	Omega Yeast