

Kveik APA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|-------------|-------|-----|
| Grain | Pilzneński | 4 kg (93%) | 81 % | 4 |
| Grain | Caramel Pale | 0.3 kg (7%) | 77 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |
| Boil | Citra | 15 g | 10 min | 13.5 % |
| Boil | Citra | 10 g | 5 min | 13.5 % |
| Boil | Mosaic | 10 g | 5 min | 12 % |
| Aroma (end of boil) | Citra | 15 g | 0 min | 13.5 % |
| Aroma (end of boil) | Mosaic | 15 g | 0 min | 12 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 13.5 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 12 % |

Yeasts

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