

# Kveik APA

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- 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