

# Kveik APA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Soufflet	3.5 kg (72.9%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (10.4%)	79 %	16
Grain	Płatki owsiane	0.7 kg (14.6%)	85 %	3
Grain	Acid Malt	0.1 kg (2.1%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	12 g	60 min	15.5 %
Aroma (end of boil)	Centennial	25 g	5 min	10.5 %
Aroma (end of boil)	Amarillo	25 g	5 min	9.5 %
Dry Hop	Equinox	40 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Voss Kveik	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech	5 g	Boil	15 min

Water Agent	Gips piwowarski	5 g	Mash	1 min
-------------	-----------------	-----	------	-------