

kveik apa II

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (49.9%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (39.9%) | 80 % | 5 |
| Grain | Pszeniczny | 0.35 kg (7%) | 85 % | 4 |
| Grain | Strzegom Bursztynowy | 0.16 kg (3.2%) | 70 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 25 g | 30 min | 6 % |
| Boil | Citra | 30 g | 10 min | 12 % |
| Boil | Oktawia | 30 g | 5 min | 7.1 % |
| Boil | Citra | 30 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| lallemand kveik | Ale | Slant | 100 ml | --- |