

# Kveik APA v4 #72

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **110 min**
- Evaporation rate **15 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **4.76 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **7 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **7 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking - pale ale	3.3 kg (78.6%)	79 %	6
Grain	Viking - monachijski I	0.4 kg (9.5%)	78 %	16
Grain	Platki owsiane	0.5 kg (11.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	12 g	60 min	14.7 %
Aroma (end of boil)	Citra	25 g	5 min	12.7 %
blend 13,7% i 12%				
Aroma (end of boil)	Cascade US	25 g	5 min	6.9 %
Dry Hop	Ekuanot	35 g	3 day(s)	16.1 %
Dry Hop	Cascade US	20 g	3 day(s)	6.9 %
Dry Hop	Citra	10 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss Kveik	Ale	Slant	120 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	gips	3 g	Mash	---
Water Agent	kwas mlekowy 80% [ml]	4.95 g	Mash	---
Water Agent	chlorek wapnia [ml]	3.44 g	Mash	---
Water Agent	epsom	1.5 g	Mash	---
Water Agent	mech irlandzki	3 g	Boil	5 min