

kveik farmhouse ale APOK

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.65 kg (57%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (21.5%)	80 %	4
Grain	Monachijski	1 kg (21.5%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Cascade	20 g	10 min	9 %
Boil	Cascade	30 g	5 min	9 %
Boil	Simcoe	30 g	0 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 KVEIK VOSS	Ale	Liquid	20 ml	fermentum mobile

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min