

# KVEIK LIMONKA ZEST I KAFFIR APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.1 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (87.8%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (9.8%)	83 %	5
Grain	Platki owsiane	0.125 kg (2.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Mosaic	20 g	3 min	10 %
Boil	Sabro	20 g	3 min	15 %
Boil	Amarillo	20 g	3 min	9.5 %
Dry Hop	Amarillo	30 g	2 day(s)	9.5 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %
Dry Hop	Sabro	30 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1400 ml	FM

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Fining	Whirlfloc	1 g	Boil	5 min
Water Agent	Gips Piowarski	2 g	Mash	60 min
Flavor	Liście Kaffir	5 g	Boil	5 min
Flavor	Zest 4 limonek	20 g	Secondary	2 day(s)