

Kwakwa - kveik apa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (72.9%) | 80 % | 4 |
| Grain | Monachijski | 0.7 kg (14.6%) | 80 % | 16 |
| Grain | Pszeniczny | 0.5 kg (10.4%) | 85 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.1 kg (2.1%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil | Amarillo | 20 g | 60 min | 7.3 % |
| Boil | Amarillo | 15 g | 30 min | 7.3 % |
| Aroma (end of boil) | Amarillo | 15 g | 5 min | 7.3 % |
| Dry Hop | Citra | 20 g | 33 day(s) | 11.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 20 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |