

# Sour Kveik APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **39**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (76.9%)	80 %	5
Grain	Viking Wheat Malt	1 kg (12.8%)	83 %	5
Grain	Płatki owsiane	0.5 kg (6.4%)	60 %	3
Grain	Weyermann - Carapils	0.3 kg (3.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	16.5 %
Aroma (end of boil)	Denali	100 g	0 min	14.2 %
Dry Hop	Denali	100 g	3 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP521 Hornindal Kveik Ale	Ale	Slant	100 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Other	Lallemand WildBrew Sour Pitch (Lactobacillus plantarum)	2.5 g	Primary	2 day(s)