

12. Brut Kveik Espe APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **49**
- SRM **3.5**
- 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 **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.2 kg (76.4%)	82 %	4
Grain	Rice, Flaked	0.8 kg (14.5%)	70 %	2
Grain	Oats, Malted	0.5 kg (9.1%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	15 min	11.7 %
Boil	Citra	25 g	15 min	13.1 %
Whirlpool	Chinook	25 g	10 min	11.7 %
Whirlpool	Citra	25 g	10 min	13.1 %
Whirlpool	Mandarina Bavaria	50 g	10 min	10 %
Dry Hop	Citra	50 g	5 day(s)	13.1 %
Dry Hop	Mandarina Bavaria	50 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
espe kveik	Ale	Slant	100 ml	-

Notes

- zatarte na 10-11 Blg z glukoamylozą, 28.11.2020
10.12.2020 - 50 g citra, 50 g mandarin bawaria na zimno
Dec 17, 2020, 11:13 AM