

#51 kveik APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **68**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **55.5 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **4.23 liter(s) / kg**
- Mash size **59.2 liter(s)**
- Total mash volume **73.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **59.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **55.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 8.9 kg (63.6%) | 80 % | 5 |
| Grain | Pszeniczny | 2.1 kg (15%) | 85 % | 4 |
| Grain | Monachijski | 1 kg (7.1%) | 80 % | 16 |
| Grain | Strzegom Pilzneński | 1 kg (7.1%) | 80 % | 4 |
| Grain | Płatki owsiane | 1 kg (7.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Simcoe | 20 g | 40 min | 12.6 % |
| Boil | Sabro | 20 g | 40 min | 13.9 % |
| Boil | Mosaic | 20 g | 40 min | 12.8 % |
| Boil | Simcoe | 20 g | 15 min | 12.6 % |
| Boil | Sabro | 20 g | 15 min | 13.9 % |
| Boil | Mosaic | 20 g | 15 min | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------|-----|---------|-----|------------|
| Kveik oslo | Ale | Culture | 2 g | Starter 2L |
|------------|-----|---------|-----|------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Kwas mlekowy | 7 g | Mash | 0 min |
| Water Agent | Gips piwowarski | 6 g | Mash | 0 min |
| Fining | Wirflock | 2 g | Boil | 10 min |

Notes

- OG po zacieraniu 1.040
OG po chłodzeniu 1.049
Jun 5, 2021, 12:49 AM
- FG 1.01
Jun 27, 2021, 10:16 PM