

APA Kveik - kooperacja

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **4.1**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **68 C**, Time **50 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.6 kg (90.2%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (9.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 8.8 % |
| Whirlpool | Cascade PL | 50 g | 30 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|---------|------------|
| FM53 Voss kveik | Ale | Liquid | 1000 ml | --- |

Notes

- Kooperacja
Sprawdzenie tematu Kveików
Jun 1, 2020, 9:30 PM