

APA KVEIK

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **32**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.5 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **66 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 1.95 kg (56.5%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.8 kg (23.2%) | 79 % | 22 |
| Grain | Strzegom pszeniczny | 0.5 kg (14.5%) | --- % | 6 |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (5.8%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------|--------|----------|------------|
| First Wort | Marynka | 20 g | 45 min | 9.5 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Centennial | 10 g | 10 min | 10.5 % |
| Whirlpool | Citra | 20 g | 0 min | 12 % |
| Whirlpool | Centennial | 20 g | 0 min | 10.5 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |
| Dry Hop | Centennial | 20 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------------|-------------|---------------|-------------------|
| FM53 Voss kveik | Ale | Liquid | 30 ml | FM |