

# Kveik APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	4 kg (84.2%)	80 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (10.5%)	79 %	16
Grain	Viking Malt Cookie	0.2 kg (4.2%)	72 %	50
Grain	Strzegom Karmel 150	0.05 kg (1.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.9 %
Aroma (end of boil)	Citra	80 g	0 min	13.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Oslo	Ale	Slant	100 ml	Kveik

## Extras

Type	Name	Amount	Use for	Time
Flavor	HOPZOIL MAJIK TWISTED FRUITBOMB	1 g	Bottling	---

Fining	Whirlflock T	0.5 g	Boil	7 min
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