

# Kveik Apa

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (72.7%)	80 %	5
Grain	Płatki owsiane	1 kg (9.1%)	60 %	3
Grain	Cookie	0.5 kg (4.5%)	75 %	59
Grain	Pszeniczny	1.5 kg (13.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	40 g	60 min	15.5 %
Aroma (end of boil)	Chinook	50 g	2 min	13 %
Aroma (end of boil)	Centennial	50 g	2 min	10.5 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	60 ml	Fermentum Mobile