

Kveik APA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.5 liter(s)**

Steps

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

Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|--------------|-------|-----|
| Grain | Pilzneński | 3.2 kg (93%) | 81 % | 4 |
| Grain | Caramel Pale | 0.24 kg (7%) | 77 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 8 g | 60 min | 13 % |
| Boil | Citra | 12 g | 10 min | 13.5 % |
| Boil | Citra | 8 g | 5 min | 13.5 % |
| Boil | Mosaic | 8 g | 5 min | 12 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 13.5 % |
| Aroma (end of boil) | Mosaic | 20 g | 0 min | 12 % |

Yeasts

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