

# Kveik Apa

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **6**
- SRM **3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	1.8 kg (50%)	80.5 %	2
Grain	Pszeniczny	1.2 kg (33.3%)	85 %	4
Grain	Oats, Flaked	0.3 kg (8.3%)	80 %	2
Grain	Wheat, Flaked	0.3 kg (8.3%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	90 g	1 min	10 %
Dry Hop	Sabro	50 g	2 day(s)	11 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %
Dry Hop	Nelson Sauvignon	50 g	2 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Voss Kveik	Ale	Dry	11 g	---