

# kveik apa II

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **4.5**
- 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 **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (49.9%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (39.9%)	80 %	5
Grain	Pszeniczny	0.35 kg (7%)	85 %	4
Grain	Strzegom Bursztynowy	0.16 kg (3.2%)	70 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	30 min	6 %
Boil	Citra	30 g	10 min	12 %
Boil	Oktawia	30 g	5 min	7.1 %
Boil	Citra	30 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lallemand kveik	Ale	Slant	100 ml	---