

# Kveik Fruit APA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **4.4**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **77C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (81.4%)	80 %	5
Grain	Barley, Flaked	0.5 kg (11.6%)	70 %	4
Grain	Weyermann - Carapils	0.3 kg (7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	2 g	60 min	13.1 %
Aroma (end of boil)	Cascade	30 g	10 min	6 %
Aroma (end of boil)	Equinox	18 g	10 min	13.1 %
Whirlpool	Cascade	10 g	15 min	6 %
Whirlpool	Equinox	20 g	15 min	13.1 %
Dry Hop	Cascade	10 g	4 day(s)	6 %
Dry Hop	Equinox	30 g	4 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	20 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Flavor	Jeżyna	300 g	Secondary	10 day(s)