

Sour Kveik APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **39**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (76.9%)	80 %	5
Grain	Viking Wheat Malt	1 kg (12.8%)	83 %	5
Grain	Płatki owsiane	0.5 kg (6.4%)	60 %	3
Grain	Weyermann - Carapils	0.3 kg (3.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	16.5 %
Aroma (end of boil)	Denali	100 g	0 min	14.2 %
Dry Hop	Denali	100 g	3 day(s)	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP521 Hornindal Kveik Ale	Ale	Slant	100 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Other	Lallemand WildBrew Sour Pitch (Lactobacillus plantarum)	2.5 g	Primary	2 day(s)