

## Voss APA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **4.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (86.4%)	80 %	5
Grain	Vienna Malt	0.26 kg (8.6%)	78 %	8
Grain	Briess - Carapils Malt	0.15 kg (5%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	15 g	45 min	11 %
Boil	Falconer's Flight	6 g	30 min	10.5 %
Dry Hop	HBC 472 Experimental	30 g	5 day(s)	9.3 %

### Yeasts

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