

#58 Kveik Dealer APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **70 C**, Time **30 min**
- Temp **66 C**, Time **30 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **70C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (83.3%)	81 %	4
Grain	płatki jęczmienne	0.5 kg (10.4%)	60 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (6.3%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	26 g	60 min	8.1 %
Whirlpool	Nelson Sauvin	25 g	5 min	9.4 %
Whirlpool	Cascade	20 g	5 min	8.1 %
Dry Hop	Nelson Sauvin	75 g	3 day(s)	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	1000 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	7 g	Boil	10 min
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