

# apa kveik

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **3.6**
- 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 **12 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 2 kg (44.4%)   | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 2.5 kg (55.6%) | 80 %  | 5   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Citra    | 30 g   | 30 min | 12 %       |
| Boil    | Oktawia  | 20 g   | 10 min | 7.1 %      |
| Boil    | Izabella | 20 g   | 10 min | 5.1 %      |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory       |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale  | Liquid | 30 ml  | Fermentum Mobile |