

# Cienka Kveik APA low carbo

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **39**
- SRM **2.6**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **74C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	3 kg (100%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	inny chmiel mający 10,5AA*10g	10 g	60 min	10.5 %
Boil	mackinac	10 g	30 min	10.5 %
Boil	mackinac	20 g	10 min	10.5 %
Whirlpool	mackinac	20 g	10 min	10.5 %
Dry Hop	mackinac + coś jeszcze	50 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik	Lager	Slant	2 ml	---