

# Kveik APA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **7.2**
- 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 **70 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (91.7%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (5.5%)	73 %	120
Grain	Karmelowy Jasny 30EBC	0.15 kg (2.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Galaxy	35 g	5 min	15 %
Whirlpool	Amarillo	100 g	20 min	9.5 %
Dry Hop	Ella (AUS)	35 g	2 day(s)	14.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	40 ml	FM