

Kveik Apa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (72.7%) | 80 % | 5 |
| Grain | Płatki owsiane | 1 kg (9.1%) | 60 % | 3 |
| Grain | Cookie | 0.5 kg (4.5%) | 75 % | 59 |
| Grain | Pszeniczny | 1.5 kg (13.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Warrior | 40 g | 60 min | 15.5 % |
| Aroma (end of boil) | Chinook | 50 g | 2 min | 13 % |
| Aroma (end of boil) | Centennial | 50 g | 2 min | 10.5 % |
| Dry Hop | Mosaic | 100 g | 3 day(s) | 10 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale | Liquid | 60 ml | Fermentum Mobile |