

# Kveik APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.5 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 2 kg (78.4%)   | 80 %  | 4   |
| Grain | Pszeniczny                  | 0.5 kg (19.6%) | 80 %  | 4   |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (2%)   | 80 %  | 6   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Ella (AUS) | 10 g   | 60 min | 14.6 %     |

## Yeasts

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

## Extras

| Type  | Name       | Amount | Use for  | Time |
|-------|------------|--------|----------|------|
| Other | Witamina C | 2 g    | Bottling | ---  |