

Kveik APA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **40.3 liter(s)**
- Total mash volume **51.8 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **40.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **34.5 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 8.5 kg (73.9%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1.5 kg (13%) | 81 % | 6 |
| Grain | Monachijski | 1 kg (8.7%) | 60 % | 16 |
| Grain | Karmelowy Czerwony | 0.5 kg (4.3%) | 1 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Ekuanot | 30 g | 30 min | 14 % |
| Boil | Ekuanot | 20 g | 15 min | 14 % |
| Boil | Crystal | 150 g | 10 min | 4.5 % |
| Whirlpool | Cascade | 200 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale | Dry | 44 g | Lallemand |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Whirlpool 70 st C 20 minut
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