

# 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  
*May 13, 2021, 3:51 PM*