

# Kveik APA Citra

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **0 %**
- Size with trub loss **61.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **68.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 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 **34.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **45.5 liter(s)** of **76C** water or to achieve **68.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (86.2%)	80 %	5
Grain	Strzegom Pszeniczny	1.5 kg (12.9%)	81 %	6
Grain	Strzegom Karmel 600	0.1 kg (0.9%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	60 min	12 %
Aroma (end of boil)	Citra	100 g	0 min	12 %
Dry Hop	Citra	150 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	34.5 g	Lallemand