

Kveik lemon APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **43**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Sorachi Ace | 15 g | 30 min | 12.5 % |
| Aroma (end of boil) | Sorachi Ace | 15 g | 15 min | 12.5 % |
| Aroma (end of boil) | Sorachi Ace | 25 g | 5 min | 12.5 % |
| Dry Hop | Sorachi Ace | 45 g | --- | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss Kveik | Ale | Liquid | 11 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|-------|
| Flavor | trawa cytrynowa | 20 g | Boil | 5 min |