

# Kveik Simcoe APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.9 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **11.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (81.2%)	80 %	5
Grain	BESTMALZ - Best Heidelberg Wheat Malt	0.2 kg (7.4%)	82 %	3
Grain	słód Caramel	0.15 kg (5.5%)	75 %	10
Grain	Płatki owsiane	0.1 kg (3.7%)	60 %	3
Grain	Acidulated BESTMALZ	0.06 kg (2.2%)	76 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	50 min	12.9 %
Whirlpool	Simcoe	15 g	100 min	12.9 %
Dry Hop	Simcoe	30 g	3 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	100 g	Mash	10 min
Fining	Mech Irlandzki	2 g	Boil	15 min