

# Kwakwa - kveik apa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (72.9%)	80 %	4
Grain	Monachijski	0.7 kg (14.6%)	80 %	16
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (2.1%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	7.3 %
Boil	Amarillo	15 g	30 min	7.3 %
Aroma (end of boil)	Amarillo	15 g	5 min	7.3 %
Dry Hop	Citra	20 g	33 day(s)	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	20 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min