

# Lite Kveik APA

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- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **10**
- SRM **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 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (80%)	81 %	4
Grain	Munich Malt	0.5 kg (20%)	80 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	10 g	60 min	7.1 %
Aroma (end of boil)	Oktawia	40 g	0 min	7.1 %
Dry Hop	Oktawia	50 g	7 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	15 ml	FM