

# Out of Control Kveik PA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **8.2**
- 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński  | 3.7 kg (77.1%) | 79 %  | 10  |
| Grain | Strzegom Pszeniczny | 0.6 kg (12.5%) | 81 %  | 6   |
| Grain | Caramunich® typ I   | 0.5 kg (10.4%) | 73 %  | 80  |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Azacca     | 10 g   | 60 min | 14 %       |
| Boil                | Azacca     | 10 g   | 30 min | 14 %       |
| Boil                | Azacca     | 20 g   | 10 min | 14 %       |
| Aroma (end of boil) | Cascade PL | 15 g   | 0 min  | 7.1 %      |
| Aroma (end of boil) | Azacca     | 10 g   | 0 min  | 14 %       |

## Yeasts

| Name                      | Type | Form | Amount | Laboratory      |
|---------------------------|------|------|--------|-----------------|
| mangrove jack's M12 kveik | Ale  | Dry  | 10 g   | Mangrove Jack's |