

Single Hop Kveik APA - Zula.

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **20**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **74 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **83C**
- Add grains
- Keep mash **60 min** at **74C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 3 kg (54.5%) | 80 % | 4 |
| Grain | Briess - Rye Malt | 0.5 kg (9.1%) | 80 % | 7 |
| Grain | Wheat, Flaked | 0.5 kg (9.1%) | 77 % | 4 |
| Grain | Rye, Flaked | 0.4 kg (7.3%) | 78.3 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (7.3%) | 80 % | 2 |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%) | 78 % | 4 |
| Grain | Fawcett - Pale Crystal | 0.2 kg (3.6%) | 72.8 % | 90 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------|--------|----------|------------|
| Whirlpool | zula | 100 g | 20 min | 7 % |
| Dry Hop | zula | 200 g | 4 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|---------------------|
| Hornindal Kveik | Ale | Slant | 40 ml | Norwegian Farmhouse |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------------|--------|---------|--------|
| Water Agent | Pozywka dla drozdzy | 3 g | Boil | 2 min |
| Water Agent | Sól epsom | 3 g | Boil | 20 min |
| Water Agent | Kwas mlekowy do wysladzania | 4 g | Mash | 60 min |