

# zappa kveik

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **36**
- SRM **9.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **9.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (80%)	82 %	4
Grain	viking carmel 60 ebc	0.5 kg (20%)	82 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	zappa	25 g	60 min	4.2 %
Aroma (end of boil)	zappa	25 g	10 min	4.2 %
Whirlpool	zappa	50 g	1 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	10 g	Mangrove Jack's