

# #1\_20\_Kveik\_APA\_BIAB

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **39**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **5.8 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **26.1 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **1.8 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4.3 kg (95.6%)	80 %	8
Grain	Briess - Carapils Malt	0.2 kg (4.4%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	12 g	30 min	13.3 %
Whirlpool	Citra	38 g	20 min	13.3 %
Whirlpool	Cascade	20 g	20 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	50 ml	FM

## Notes

- Przetestowanie metody BIAB i sprawdzenie KVEIKów - temperatura pokojowa (zima, ogrzewanie).  
Underpitching na poziomie 60-70%  
*Jan 10, 2020, 8:08 PM*