

## #31 Kveik PAPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **37**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **13.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **11 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.25 kg (81.8%)	81 %	4
Grain	Pszeniczny	0.5 kg (18.2%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zombie	10 g	40 min	9.8 %
Aroma (end of boil)	Zombie	20 g	10 min	9.8 %
Whirlpool	Zombie	20 g	10 min	9.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Voss	Ale	Dry	11 g	Fermentum Mobile