

#51 kveik APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **68**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **55.5 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **4.23 liter(s) / kg**
- Mash size **59.2 liter(s)**
- Total mash volume **73.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **59.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **55.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.9 kg (63.6%)	80 %	5
Grain	Pszeniczny	2.1 kg (15%)	85 %	4
Grain	Monachijski	1 kg (7.1%)	80 %	16
Grain	Strzegom Pilzneński	1 kg (7.1%)	80 %	4
Grain	Płatki owsiane	1 kg (7.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Simcoe	20 g	40 min	12.6 %
Boil	Sabro	20 g	40 min	13.9 %
Boil	Mosaic	20 g	40 min	12.8 %
Boil	Simcoe	20 g	15 min	12.6 %
Boil	Sabro	20 g	15 min	13.9 %
Boil	Mosaic	20 g	15 min	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Kveik oslo	Ale	Culture	2 g	Starter 2L
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Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	7 g	Mash	0 min
Water Agent	Gips piwowarski	6 g	Mash	0 min
Fining	Wirflock	2 g	Boil	10 min

Notes

- OG po zacieraniu 1.040
OG po chłodzeniu 1.049
Jun 5, 2021, 12:49 AM
- FG 1.01
Jun 27, 2021, 10:16 PM