

Kveik APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (50.7%)	80 %	5
Grain	Pilzneński	2.2 kg (31.9%)	81 %	4
Grain	Płatki owsiane	0.8 kg (11.6%)	85 %	3
Sugar	Glukoza	0.1 kg (1.4%)	100 %	0
Grain	Zakwaszajacy	0.3 kg (4.3%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	30 min	12 %
Boil	Mosaic	30 g	10 min	10 %
Boil	Amarillo	10 g	5 min	9.5 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	3 day(s)	15.5 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Warrior	50 g	3 day(s)	15.5 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	300 ml	FM