

Kveik Apa 2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **6**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2 kg (46.5%) | 80.5 % | 2 |
| Grain | Pszeniczny | 1.5 kg (34.9%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (11.6%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.3 kg (7%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|----------|------------|
| Boil | Mosaic | 100 g | 1 min | 10 % |
| Dry Hop | Mosaic | 100 g | 4 day(s) | 10 % |
| Dry Hop | Nelson Sauvignon | 100 g | 4 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Lallemand Voss Kveik | Ale | Dry | 11 g | --- |

Notes

- Modyfikacje wody:
do zacierania (15L) 3,6g CaCl₂; 0,7g NaCl; 4,8ml lactic acid;
do wysładzania: (9L) 2,3G CaCl₂; 0,4g NaCl; 2,5ml lactic acid
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