

# Kveik APA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **49**
- SRM **8.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 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 **16.2 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 **18.1 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.7 kg (68.5%) | 80 %  | 5   |
| Grain | Pilzneński           | 1 kg (18.5%)   | 81 %  | 4   |
| Grain | Pszeniczny           | 0.5 kg (9.3%)  | 85 %  | 4   |
| Grain | carraaroma           | 0.2 kg (3.7%)  | --- % | 400 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Citra    | 30 g   | 30 min | 12 %       |
| Boil    | Mosaic   | 30 g   | 10 min | 10 %       |
| Boil    | Amarillo | 30 g   | 5 min  | 9.5 %      |
| Boil    | Citra    | 30 g   | 5 min  | 12 %       |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale  | Slant | 250 ml | FM         |