

# Kveik APA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **36**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński Malteurop	4.1 kg (87.2%)	80 %	5
Grain	płatki ryżowe	0.35 kg (7.4%)	79 %	4
Grain	Płatki owsiane	0.25 kg (5.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	15 g	60 min	11 %
Boil	Citra	25 g	7 min	13.2 %
Boil	Mosaic	25 g	7 min	12.2 %
Aroma (end of boil)	Citra	25 g	0 min	13.2 %
Aroma (end of boil)	Mosaic	25 g	0 min	12.2 %
Dry Hop	Citra	30 g	4 day(s)	13.2 %
Dry Hop	Mosaic	30 g	4 day(s)	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
OYL-091Hornindal Kveik	Ale	Liquid	500 ml	bank

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	10 min