

# Kveik Apa

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **6**
- SRM **3**
- 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 **4 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 1.8 kg (50%)   | 80.5 % | 2   |
| Grain | Pszeniczny           | 1.2 kg (33.3%) | 85 %   | 4   |
| Grain | Oats, Flaked         | 0.3 kg (8.3%)  | 80 %   | 2   |
| Grain | Wheat, Flaked        | 0.3 kg (8.3%)  | 77 %   | 4   |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Mosaic        | 90 g   | 1 min    | 10 %       |
| Dry Hop | Sabro         | 50 g   | 2 day(s) | 11 %       |
| Dry Hop | Mosaic        | 30 g   | 2 day(s) | 10 %       |
| Dry Hop | Nelson Sauvin | 50 g   | 2 day(s) | 11 %       |

## Yeasts

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