

Kveik APA (Żniwne)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Citra | 15 g | 30 min | 12 % |
| Whirlpool | Citra | 15 g | 20 min | 12 % |
| Whirlpool | Amarillo | 15 g | 20 min | 9.5 % |
| Whirlpool | Mosaic | 15 g | 20 min | 10 % |
| Dry Hop | Amarillo | 20 g | 5 day(s) | 9.5 % |
| Dry Hop | Citra | 20 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 20 g | 5 day(s) | 10 % |
| Dry Hop | Amarillo | 15 g | 2 day(s) | 9.5 % |
| Dry Hop | Mosaic | 65 g | 2 day(s) | 10 % |

Yeasts

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

Notes

- do zacieru i do wody do wysładzania po około 2.2ml kwasu mlekowego. w obu wypadkach zeszło do około 5.35ph. wyszło 19.5l 12BLG, bardzo dużo osadów przeszło do wiadra - warto rozważyć dekantację zamiast pompy następnym razem. po niecałym tygodniu w pokojowej zeszło do 2,5blg, chmiele wrzucone, CC 2 dni. udane piwko.

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