

# Light Kveik APA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **31**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (78.4%)	80 %	5
Grain	Oats, Flaked	0.15 kg (5.9%)	80 %	2
Grain	Żytni	0.25 kg (9.8%)	85 %	8
Grain	Wheat, Flaked	0.15 kg (5.9%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	2 g	60 min	13.5 %
Boil	Citra	10 g	10 min	10.5 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Citra	15 g	5 min	12 %
Boil	Amarillo	15 g	5 min	9.5 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z grejpfruta	1000 g	Primary	3 day(s)

## Notes

- Celujemy w lekko powyżej 10blg bo sok ma około 7-10g cukru na 100ml. Ewentualnie może żytni zmienię żytni karmelowy wrzucić dla podbicia pełni i kontry dla chmielu ale jebać karmel  
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