

Small KVEIK Simcoe APA ;)

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **28**
- SRM **2.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.95 kg (32.8%)	81 %	4
Grain	Viking Pale Ale malt	1.15 kg (39.7%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (17.2%)	60 %	3
Grain	płatki jęczmienne	0.3 kg (10.3%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	13 g	55 min	11.3 %
Aroma (end of boil)	Simcoe	20 g	4 min	11.3 %
Whirlpool	Simcoe	26 g	7 min	11.3 %
Dry Hop	Simcoe	38 g	1 day(s)	11.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	225 ml	Lallemand

Notes

- Woda Auchan 5 litrowa
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=HR0X1XC>

WARZENIE: 23.08.2022

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

9 litrów wody (modyfikacja kwasem mlekowym)
Zacieranie 69-67 stopni przez 60 min

Brzeczka przednia = ok 7.5 BLG - ok 25 litrów

Chmienie Whirlpool: 85-80 stopni - ok 7 minut - mieszanie łyką
Brzeczka nastawa = 8.5 BLG - 19 litrów

Drożdże: 3dniowa gęstwa Voss Kveik Lallemmand = ok 225 gram
Temperatura 27 stopni

26.08.2022 = 3,4 B:G

27.08.2022 = 3,4 BLG + na zimno 38 gram Simcoe

28.08.2022 = 3.4 BLG - butelkowanie (na 2,3 vol) 116g cukru w 400 ml wody

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