

Drop Kveik Nate

American Pale Ale (10 A)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 6.99 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Single Stage

Date: 04/13/14
Brewer: You
Asst Brewer:
Equipment: UTTB Equipment
Efficiency: 75.00 %
Est Mash Efficiency: 78.4 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Create a yeast starter with 1.00 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.50 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
8 lbs 8.0 oz	Pale Malt, 2-Row (Rahr) (1.8 SRM)	Grain	1	81.0 %
2 lbs	Bonlander Munich Malt (Briess) (10.0 SRM)	Grain	2	19.0 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 14.13 qt of water at 162.8 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (1.35gal, 3.62gal) of 168.0 F water
- Add water to achieve boil volume of 6.99 gal
- Estimated pre-boil gravity is 1.043 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
0.50 oz	El Dorado [15.80 %] - Boil 60.0 min	Hop	3	27.7 IBUs
1.00 oz	Galaxy [15.20 %] - Boil 5.0 min	Hop	4	10.6 IBUs

Steeped Hops

Amt	Name	Type	#	%/IBU
1.00 oz	El Dorado [15.80 %] - Steep/Whirlpool 30.0 min	Hop	5	0.4 IBUs
1.00 oz	Galaxy [15.20 %] - Steep/Whirlpool 30.0 min	Hop	6	0.4 IBUs

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.052 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.50 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Kveik Yeast of Your Choice (Any of Them #)	Yeast	7	-

- Measure Actual Original Gravity _____ (Target: 1.052 SG)
- Measure Actual Batch Volume _____ (Target: 5.50 gal)
- Add water if needed to achieve final volume of 5.50 gal

Fermentation

04/13/14 - Primary Fermentation (14.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	El Dorado [15.80 %] - Dry Hop 7.0 Days	Hop	8	0.0 IBUs
1.00 oz	Galaxy [15.20 %] - Dry Hop 7.0 Days	Hop	9	0.0 IBUs

- Measure Final Gravity: _____ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 04/27/14 - Carbonation: Keg with 12.54 PSI
- Age beer for 30.00 days at 65.0 F
- 05/27/14 - Drink and enjoy!

Notes

Whirlpool at 165-170 F for 30 minutes.