

25 NEXT Lutra kveik APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **46**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (46.4%)	80 %	5
Grain	Pilzneński	2.6 kg (46.4%)	81 %	4
Grain	Pszeniczny	0.4 kg (7.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	12.4 %
Whirlpool	amore pretta	100 g	10 min	9 %
Whirlpool	Citra	50 g	10 min	13.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
lutra gęstwa	Ale	Slant	200 ml	omega

Notes

- 08.06.2022. 15 Brix. 21 litrów. Zacierane 65-66 stopni. Wygrzew do 71 Na 5 dni na zimno Oktawia 50g i Centenial 50g Zabutelkowanie 3,5 - 4,0 Blg. 8 Brix na refraktometrze.
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