

# chmielony Kveik lutra

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **42**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type    | Name                     | Amount         | Yield | EBC |
|---------|--------------------------|----------------|-------|-----|
| Grain   | Pilzneński               | 5 kg (69%)     | 81 %  | 4   |
| Grain   | Słód pszeniczny Bestmalz | 1 kg (13.8%)   | 82 %  | 5   |
| Grain   | Monachijski              | 1 kg (13.8%)   | 80 %  | 15  |
| Adjunct | Briess - Rye Malt        | 0.25 kg (3.4%) | 80 %  | 7   |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Nectaron | 10 g   | 60 min | 12 %       |
| Boil      | Nectaron | 5 g    | 55 min | 12 %       |
| Boil      | Nectaron | 5 g    | 50 min | 12 %       |
| Whirlpool | Nectaron | 80 g   | 20 min | 12 %       |

## Yeasts

| Name              | Type | Form  | Amount | Laboratory |
|-------------------|------|-------|--------|------------|
| fm704 lutra kveik | Ale  | Slant | 100 ml | ---        |