

# Helles Pseudo Kveik Lutra

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **2.9**
- Style **Munich Helles**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **66.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **75 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **75 min** at **64C**
- Sparge using **44.1 liter(s)** of **76C** water or to achieve **66.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	11 kg (100%)	80.5 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	50 g	60 min	6.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
OYL-071 Lutra	Ale	Liquid	100 ml	Omega

## Notes

- Receptura na podstawie: <https://omegayeast.com/lutra-kveik-helles-pseudo-lager-recipe>  
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