

IPA Kveik Lutra v2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **53**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (26.7%)	85 %	7
Grain	Pilzneński	5 kg (66.7%)	81 %	4
Grain	Płatki owsiane	0.5 kg (6.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	10.5 %
Whirlpool	Simcoe	50 g	15 min	13.2 %
Dry Hop	Cascade	50 g	3 day(s)	6 %
Dry Hop	Galaxy	100 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	50 ml	Omega

Extras

Type	Name	Amount	Use for	Time
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Flavor	Pomarańcza	200 g	Boil	5 min
Fining	Whirlfloc T	3 g	Boil	1 min