#123 American Kveik Lutra

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **47**
- SRM **2.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	3.5 kg *(85.4%)*	82 %	3
Grain	Weyermann - Carapils	0.2 kg *(4.9%)*	78 %	4
Grain	Płatki owsiane	0.4 kg *(9.8%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.4 %
Boil	Sabro	20 g	10 min	13.6 %
Boil	Sabro	30 g	0 min	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Lutra (OYL-071)	Ale	Slant	200 ml	Omega Yeast