

24. LUTRA Kveik APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **4.4**
- Style **American IPA**

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 **14.6 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2.5 kg (46.3%) | --- % | 8 |
| Grain | Pilzneński | 2.5 kg (46.3%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (7.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|--------|------------|
| Mash | lunga | 10 g | 60 min | 11.7 % |
| Whirlpool | Citra | 50 g | 10 min | 12 % |
| Whirlpool | amore pretta | 100 g | 10 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|-------|--------|-------------|
| kveik lutra gęstwa | Ale | Slant | 100 ml | omega yeast |