

# 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	---