

KV LUTRA AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **3 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (71.4%) | 82 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (14.3%) | 60 % | 3 |
| Grain | Płatki owsiane | 1 kg (14.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 20 min | 15.5 % |
| Boil | Simcoe | 60 g | 1 min | 13.2 % |
| Boil | Citra | 60 g | 1 min | 12 % |
| Boil | Azacca | 60 g | 1 min | 14 % |
| Dry Hop | Simcoe | 40 g | 2 day(s) | 13.2 % |
| Dry Hop | Citra | 40 g | 2 day(s) | 12 % |
| Dry Hop | Azacca | 40 g | 2 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|-------------|
| Kveik Lutra | Ale | Dry | 5 g | Kveik Lutra |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips Piwowarski | 4 g | Mash | 60 min |
| Water Agent | Sól Epsom | 1 g | Mash | 60 min |
| Fining | Wirflloc T | 1 g | Boil | 10 min |