

## #114 American Kveik Lutra

- Gravity **10 BLG**
- ABV **4 %**
- IBU **40**
- SRM **2.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **4 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 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 **16.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	4 kg (85.1%)	82 %	3
Grain	Weyermann - Carapils	0.2 kg (4.3%)	78 %	4
Grain	Malteurop Wheat	0.5 kg (10.6%)	86.8 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	22 g	60 min	15.5 %
Boil	Citra	20 g	10 min	12.6 %
Boil	Citra	30 g	0 min	12.6 %
Dry Hop	Citra	50 g	4 day(s)	12.6 %

### Yeasts

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