

#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 |