

25 NEXT Lutra kveik APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **46**
- SRM **3.9**
- Style **American Pale Ale**

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 **15.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.6 kg (46.4%) | 80 % | 5 |
| Grain | Pilznieński | 2.6 kg (46.4%) | 81 % | 4 |
| Grain | Pszeniczny | 0.4 kg (7.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|--------|------------|
| Boil | Magnat | 15 g | 60 min | 12.4 % |
| Whirlpool | amore pretta | 100 g | 10 min | 9 % |
| Whirlpool | Citra | 50 g | 10 min | 13.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| lutra gęstwa | Ale | Slant | 200 ml | omega |

Notes

- 08.06.2022. 15 Brix. 21 litrów. Zacierane 65-66 stopni. Wygrzew do 71 Na 5 dni na zimno Oktawia 50g i Centenial 50g Zabutelkowanie 3,5 - 4,0 Blg. 8 Brix na refraktometrze.
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