

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 | --- |