

Helles Pseudo Kveik Lutra

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **2.9**
- Style **Munich Helles**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **66.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **75 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **75 min** at **64C**
- Sparge using **44.1 liter(s)** of **76C** water or to achieve **66.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 11 kg (100%) | 80.5 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 50 g | 60 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|--------|--------|------------|
| OYL-071 Lutra | Ale | Liquid | 100 ml | Omega |

Notes

- Receptura na podstawie: <https://omegayeast.com/lutra-kveik-helles-pseudo-lager-recipe>
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