

24. LUTRA Kveik APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **4.4**
- Style **American IPA**

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 **14.6 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (46.3%)	--- %	8
Grain	Pilzneński	2.5 kg (46.3%)	81 %	4
Grain	Płatki owsiane	0.4 kg (7.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	lunga	10 g	60 min	11.7 %
Whirlpool	Citra	50 g	10 min	12 %
Whirlpool	amore pretta	100 g	10 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
kveik lutra gęstwa	Ale	Slant	100 ml	omega yeast