

# KV LUTRA AIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **3 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **3 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (71.4%)	82 %	4
Grain	Płatki pszeniczne	1 kg (14.3%)	60 %	3
Grain	Płatki owsiane	1 kg (14.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	20 min	15.5 %
Boil	Simcoe	60 g	1 min	13.2 %
Boil	Citra	60 g	1 min	12 %
Boil	Azacca	60 g	1 min	14 %
Dry Hop	Simcoe	40 g	2 day(s)	13.2 %
Dry Hop	Citra	40 g	2 day(s)	12 %
Dry Hop	Azacca	40 g	2 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Lutra	Ale	Dry	5 g	Kveik Lutra

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Water Agent	Sól Epsom	1 g	Mash	60 min
Fining	Wirflfloc T	1 g	Boil	10 min