

#123 American Kveik Lutra

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **47**
- SRM **2.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Malteurop Lager | 3.5 kg (85.4%) | 82 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg (4.9%) | 78 % | 4 |
| Grain | Platki owsiane | 0.4 kg (9.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.4 % |
| Boil | Sabro | 20 g | 10 min | 13.6 % |
| Boil | Sabro | 30 g | 0 min | 13.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|-------------|
| Kveik Lutra (OYL-071) | Ale | Slant | 200 ml | Omega Yeast |