

# Kveik Lutra American Wheat

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (48.1%)	80 %	6
Grain	Weyermann - Pilsner Malt	2 kg (38.5%)	81 %	5
Grain	Płatki owsiane	0.5 kg (9.6%)	60 %	3
Grain	Weyermann - Acidulated Malt	0.2 kg (3.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	15 min	14.2 %
Boil	Simcoe	30 g	5 min	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Dry	11 g	Omega

## Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	250 g	Mash	5 min