

FOREST LUTRA IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **53**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (80%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (8%)	83 %	5
Grain	Platki owsiane	0.5 kg (8%)	60 %	3
Grain	Weyermann - Carapils	0.25 kg (4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	15 g	15 min	12 %
Boil	Summit	15 g	15 min	13 %
Boil	Ekuanot	15 g	15 min	14 %
Boil	Sorachi Ace	50 g	3 min	12 %
Boil	Summit	50 g	3 min	13 %
Boil	Ekuanot	50 g	3 min	14 %
Dry Hop	Sorachi Ace	35 g	2 day(s)	12 %
Dry Hop	Summit	35 g	2 day(s)	13 %
Dry Hop	Ekuanot	35 g	2 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
KVEIK LUTRA	Ale	Slant	100 ml	Kentaki/Gotkowski

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

Notes

- Dodanie na ostatnie 15 minut gotowania 375 gramow pedow swierku i na ostatnie 5 min gotowania 200 ml soku z pedow sosny.
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