

LUTRA IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **71**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (72.5%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (14.5%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (7.2%)	83 %	5
Grain	Płatki ryżowe	0.4 kg (5.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	45 min	13 %
Boil	Nelson Sauvín	20 g	5 min	11 %
Boil	Galaxy	20 g	5 min	15 %
Boil	Mosaic	20 g	5 min	10 %
Boil	Nelson Sauvín	40 g	1 min	11 %
Boil	Galaxy	40 g	1 min	15 %
Boil	Mosaic	40 g	1 min	10 %
Dry Hop	Nelson Sauvín	40 g	2 day(s)	11 %
Dry Hop	Galaxy	40 g	2 day(s)	15 %
Dry Hop	Mosaic	40 g	2 day(s)	10 %

Yeasts

Recipe has been printed via **BREWNES.S.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Kveik Lutra	Ale	Slant	150 ml	Kveik Lutra

Extras

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

Notes

- PH zbite do 5.4
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