

Lutra NEIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **31**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **69 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **20 min** at **69C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (69.8%)	82 %	4
Grain	Płatki owsiane	0.7 kg (16.3%)	60 %	3
Grain	Steinbach Pszeniczny	0.2 kg (4.7%)	85 %	4
Grain	Słód owsiany Viking Malt	0.1 kg (2.3%)	75 %	5
Sugar	Milk Sugar (Lactose)	0.3 kg (7%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	El Dorado TB	15 g	20 min	14.2 %
Whirlpool	Ekuanot TB	25 g	20 min	14.1 %
Whirlpool	Centennial TB	10 g	20 min	10.5 %
Dry Hop	Mosaic	50 g	2 day(s)	12.8 %
Dry Hop	Nelson Sauvín	55 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Lutra OYL-071	Ale	Slant	100 ml	Omega
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Notes

- Woda RO modyfikowana
Do zacierania 15L
chlorek wapnia - 3 gr
gips - 1gr

Do wyśładzania 6.5L
chlorek wapnia - 4gr
gips - 1.3 gr

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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