

LUTRA PALE ALE #2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **35.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4 kg (70.2%) | 81 % | 5 |
| Grain | steinbach - Vienna Malt | 1 kg (17.5%) | 81 % | 8 |
| Grain | Weyermann - Carahell | 0.5 kg (8.8%) | 77 % | 26 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (3.5%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Citra | 25 g | 45 min | 14.2 % |
| Boil | Citra | 25 g | 5 min | 14.2 % |
| Boil | Centennial | 25 g | 5 min | 10.7 % |
| Boil | Mosaic | 25 g | 0 min | 11.8 % |
| Boil | Centennial | 25 g | 0 min | 10.7 % |
| Dry Hop | Mosaic | 25 g | 5 day(s) | 11.8 % |
| Dry Hop | Amarillo | 50 g | 5 day(s) | 9.9 % |
| Dry Hop | Galaxy | 50 g | 5 day(s) | 17.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | whirlflock | 5 g | Boil | 10 min |

Notes

- woda Demi 60%
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