

# Lutra Pale Ale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (76.2%)	81 %	5
Grain	Weyermann - Carapils	0.25 kg (4.8%)	78 %	4
Grain	Płatki pszeniczne	0.4 kg (7.6%)	60 %	3
Grain	Płatki żytnie	0.4 kg (7.6%)	60 %	3
Grain	Weyermann - Acidulated Malt	0.2 kg (3.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Citra	40 g	5 min	14.2 %
Boil	Simcoe	40 g	0 min	12.8 %
Dry Hop	Citra	60 g	5 day(s)	14.2 %
Dry Hop	Simcoe	60 g	5 day(s)	12.8 %

## Yeasts

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

## Notes

- woda Demi 60%  
*Feb 14, 2022, 4:46 PM*