

NEIPA Lutra Idaho-7 El Dorado

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **25**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **69 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 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 **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 4.1 kg (65.1%) | 82 % | 4 |
| Grain | Platki owsiane | 1.3 kg (20.6%) | 60 % | 3 |
| Grain | Thomas Fawcett Oats, Malted | 0.5 kg (7.9%) | 80 % | 2 |
| Sugar | Milk Sugar (Lactose) | 0.4 kg (6.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Whirlpool | Centennial | 30 g | 15 min | 10.5 % |
| Whirlpool | Chinook | 50 g | 15 min | 13 % |
| Dry Hop | Idaho 7 MX | 100 g | 2 day(s) | 12.7 % |
| Dry Hop | El Dorado MX | 100 g | 2 day(s) | 11.7 % |

Yeasts

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

Notes

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

- Woda RO:
Zacieranie 20L
chlorek wapnia: 4gr
gips:2 gr
Wysładzanie 8L:
chlorek wapnia: 5gr
gips:2.5gr

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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