

Riwaka Session West Coast IPA Lutra

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **46**
- SRM **3.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.5 kg (93.8%)	80 %	3
Sugar	Candi Sugar, Clear	0.3 kg (6.3%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	6 g	60 min	65 %
Dry Hop	Riwaka TB	150 g	3 day(s)	3.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	50 ml	Omega

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	5 g	Boil	5 min

Notes

- Woda RO:kran 1:1
- zacieranie 18,15 L

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

kwas mlekowy 2.5 ml
gips 2 gr

- wysładzanie 9,65L
kwas mlekowy 3 ml
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