

# West Coast IPA Lutra

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **43**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (65.8%)	80 %	3
Sugar	Ksylitol	0.1 kg (1.3%)	30 %	2
Grain	Weyermann - Carapils	1.5 kg (19.7%)	78 %	4
Grain	Płatki kukurydziane	1 kg (13.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	8.33 g	60 min	65 %
Dry Hop	Riwaka TB	208.33 g	3 day(s)	3.3 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	6.94 g	Boil	5 min