

# Ipka Lutra

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **41**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Simpsons - Extra Pale Ale | 4.8 kg (76.2%) | 82 %  | 3   |
| Grain | Platki owsiane            | 1.5 kg (23.8%) | 60 %  | 3   |

## Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Whirlpool | Citra cryo  | 50 g   | 25 min   | 23 %       |
| Dry Hop   | Amarillo    | 50 g   | 2 day(s) | 8.6 %      |
| Dry Hop   | Mosaic Cryo | 25 g   | 2 day(s) | 21.3 %     |
| Dry Hop   | cryo pop    | 25 g   | 2 day(s) | 24.2 %     |

## Yeasts

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

## Notes

- Woda 28,8L -> 3ml kwas mlekowy, RO:kran 1:1  
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