

Lutra West Coast IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **51**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **65 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (71.4%) | 82 % | 4 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 1 kg (28.6%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | CTZ | 20 g | 30 min | 15.8 % |
| Aroma (end of boil) | CTZ | 10 g | 10 min | 15.8 % |
| Dry Hop | Cascade | 35 g | 2 day(s) | 8.1 % |
| Dry Hop | Citra | 35 g | 2 day(s) | 13.4 % |
| Dry Hop | Simcoe | 50 g | 2 day(s) | 13.2 % |

Yeasts

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

Notes

- Woda RO modyfikowana odwrotnie do NEIPA

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

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