

Lutra Nelson

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **41**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **69 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **20 min** at **69C**
- Keep mash **45 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Viking Pilsner malt | 5 kg (76.9%) | 82 % | 4 |
| Grain | BESTMALZ - Best Wheat Malt | 1 kg (15.4%) | 82 % | 5 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Columbus | 30 g | 60 min | 15.4 % |
| Dry Hop | Nelson Sauvvin TB | 100 g | 2 day(s) | 11 % |
| Dry Hop | Nelson Sauvvin CP | 100 g | 2 day(s) | 11 % |

Yeasts

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

Notes

- woda RO:kran 1:1 modyfikowana kwasem mlekowym
zacieranie 20.5L - 3ml
wystadzanie 12L - 4 ml
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