

## LUTRA PALE ALE #2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **35.1 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.9 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (70.2%)	81 %	5
Grain	steinbach - Vienna Malt	1 kg (17.5%)	81 %	8
Grain	Weyermann - Carahell	0.5 kg (8.8%)	77 %	26
Grain	Weyermann - Acidulated Malt	0.2 kg (3.5%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	45 min	14.2 %
Boil	Citra	25 g	5 min	14.2 %
Boil	Centennial	25 g	5 min	10.7 %
Boil	Mosaic	25 g	0 min	11.8 %
Boil	Centennial	25 g	0 min	10.7 %
Dry Hop	Mosaic	25 g	5 day(s)	11.8 %
Dry Hop	Amarillo	50 g	5 day(s)	9.9 %
Dry Hop	Galaxy	50 g	5 day(s)	17.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	5 g	Boil	10 min

## Notes

- woda Demi 60%  
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