

# Riwaka Session West Coast IPA Lutra

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **46**
- SRM **3.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield  | EBC |
|-------|---|----------------|--------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 4.5 kg (93.8%) | 80 %   | 3   |
| Sugar | Candi Sugar, Clear                        | 0.3 kg (6.3%)  | 78.3 % | 2   |

## Hops

| Use for | Name      | Amount | Time     | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil    | Flex      | 6 g    | 60 min   | 65 %       |
| Dry Hop | Riwaka TB | 150 g  | 3 day(s) | 3.3 %      |

## Yeasts

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

## Extras

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

## Notes

- Woda RO:kran 1:1  
- zacieranie 18,15 L

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

kwas mlekowy 2.5 ml  
gips 2 gr

- wysładzanie 9,65L  
kwas mlekowy 3 ml  
*Jun 7, 2023, 3:03 PM*