

Riwaka Session West Coast IPA Lutra

- 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® 2,5-4,5 EBC 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