

West Coast IPA Lutra II

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **10**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

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

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (71.4%)	80 %	3
Grain	Weyermann - Carapils	1 kg (14.3%)	78 %	4
Grain	Płatki kukurydziane	0.5 kg (7.1%)	60 %	3
Liquid Extract	WES ekstrakt słodowy jasny	0.5 kg (7.1%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Dry Hop	Wai-iti	200 g	3 day(s)	4.1 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Fining	whirlfloc	6.94 g	Boil	5 min
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