

West Coast IPA Lutra

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **55**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 3.8 kg (100%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Citra TB | 10 g | 40 min | 12.9 % |
| Boil | El Dorado TB | 10 g | 30 min | 14.2 % |
| Boil | Chinook | 20 g | 15 min | 13.7 % |
| Dry Hop | Citra TB | 50 g | 3 day(s) | 12.9 % |
| Dry Hop | Ekuanot TB | 25 g | 3 day(s) | 14.1 % |
| Dry Hop | El Dorado TB | 25 g | 3 day(s) | 14.2 % |
| Dry Hop | Centennial TB | 15 g | 3 day(s) | 10.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 1 g | Boil | 10 min |

Notes

- Woda RO:kran 2:1 modyfikowana kwasem mlekowym
do Zacierania 14L
do wyładzania 7.3 L
Jul 6, 2022, 7:56 AM