

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 wysładzania 7.3 L
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