

## #6 Lutra AIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **89**
- SRM **11.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **21 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.4 kg (87.2%)	80 %	35
Adjunct	Glukoza krystaliczna	0.5 kg (12.8%)	99 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	10 min	10 %
Whirlpool	Amarillo	50 g	30 min	9.5 %
Whirlpool	Azacca	50 g	30 min	14 %
Whirlpool	Citra	50 g	30 min	12 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Dry Hop	Azacca	50 g	4 day(s)	14 %
Dry Hop	Citra	50 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Dry	11 g	Omega

### Extras

Type	Name	Amount	Use for	Time
Other	Hopzoil 3 C's blend	1 g	Bottling	---