

# Lutra Nelson

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **41**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **69 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **20 min** at **69C**
- Keep mash **45 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (76.9%)	82 %	4
Grain	BESTMALZ - Best Wheat Malt	1 kg (15.4%)	82 %	5
Sugar	Milk Sugar (Lactose)	0.5 kg (7.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	30 g	60 min	15.4 %
Dry Hop	Nelson Sauvvin TB	100 g	2 day(s)	11 %
Dry Hop	Nelson Sauvvin CP	100 g	2 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	100 ml	Omega

## Notes

- woda RO:kran 1:1 modyfikowana kwasem mlekowym  
zacieranie 20.5L - 3ml  
wystadzanie 12L - 4 ml  
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