

LUTRA PALE ALE #3

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (73.5%)	81 %	5
Grain	Weyermann pszeniczny jasny	0.5 kg (7.4%)	80 %	6
Grain	Płatki żytnie	0.6 kg (8.8%)	60 %	3
Grain	Płatki owsiane	0.5 kg (7.4%)	60 %	3
Grain	Weyermann - Acidulated Malt	0.2 kg (2.9%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	15 g	60 min	15.1 %
Boil	Galaxy	50 g	5 min	17.4 %
Boil	Simcoe	50 g	0 min	12.8 %
Dry Hop	Galaxy	50 g	5 day(s)	17.4 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	150 ml	Omega

Notes

- 100% kropla beskidu
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