

# LUTRA IPA

---

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **71**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (72.5%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (14.5%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (7.2%)	83 %	5
Grain	Płatki ryżowe	0.4 kg (5.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	45 min	13 %
Boil	Nelson Sauvín	20 g	5 min	11 %
Boil	Galaxy	20 g	5 min	15 %
Boil	Mosaic	20 g	5 min	10 %
Boil	Nelson Sauvín	40 g	1 min	11 %
Boil	Galaxy	40 g	1 min	15 %
Boil	Mosaic	40 g	1 min	10 %
Dry Hop	Nelson Sauvín	40 g	2 day(s)	11 %
Dry Hop	Galaxy	40 g	2 day(s)	15 %
Dry Hop	Mosaic	40 g	2 day(s)	10 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Kveik Lutra	Ale	Slant	150 ml	Kveik Lutra

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Sól Epsom	1 g	Mash	60 min
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Fining	Wirflfloc T	1 g	Boil	10 min

### Notes

- PH zbite do 5.4  
*Oct 3, 2021, 9:59 AM*