

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