

# Lutra NEIPA Amarillo Centennial

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **19**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **69 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **20 min** at **69C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (70.2%)	82 %	4
Grain	Platki owsiane	1 kg (17.5%)	60 %	3
Grain	BESTMALZ - Best Wheat Malt	0.3 kg (5.3%)	82 %	5
Sugar	Milk Sugar (Lactose)	0.4 kg (7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	35 g	15 min	9.5 %
Whirlpool	Centennial	35 g	15 min	10.5 %
Dry Hop	Amarillo	80 g	2 day(s)	9.5 %
Dry Hop	Centennial	80 g	2 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	50 ml	Omega

## Notes

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

- Woda RO modyfikowana:

Zacieranie 18,5L  
chlorek wapnia: 3,6 gr  
gips: 1,8gr

Wystadzanie 8L  
chlorek wapnia: 5,2gr  
gips: 2,6gr

Do gotowania dorzucić ( po przeliczeniu do objętości )

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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