

Lutra West Coast IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **51**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **65 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (71.4%)	82 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (28.6%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	CTZ	20 g	30 min	15.8 %
Aroma (end of boil)	CTZ	10 g	10 min	15.8 %
Dry Hop	Cascade	35 g	2 day(s)	8.1 %
Dry Hop	Citra	35 g	2 day(s)	13.4 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %

Yeasts

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

Notes

- Woda RO modyfikowana odwrotnie do NEIPA

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

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