

27. ALE lutra

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **83**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (58.3%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (25%)	80 %	5
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	12.5 %
Whirlpool	lunga	30 g	20 min	12.5 %
Whirlpool	Sabro	50 g	20 min	13.3 %
Whirlpool	Centennial	100 g	20 min	10.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	200 ml	Omega

Notes

- 15 09 2022 - 14,5 Brix. Start fermentacji tego samego dnia.
Sep 16, 2022, 8:40 AM