

# Ipka Lutra

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **41**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Extra Pale Ale	4.8 kg (76.2%)	82 %	3
Grain	Platki owsiane	1.5 kg (23.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra cryo	50 g	25 min	23 %
Dry Hop	Amarillo	50 g	2 day(s)	8.6 %
Dry Hop	Mosaic Cryo	25 g	2 day(s)	21.3 %
Dry Hop	cryo pop	25 g	2 day(s)	24.2 %

## Yeasts

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

## Notes

- Woda 28,8L -> 3ml kwas mlekowy, RO:kran 1:1  
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