

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

Sep 25, 2022, 8:10 AM