

# Lutra NEIPA Nelson

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **23**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **69 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **20 min** at **69C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	3.8 kg (59.4%)	80.5 %	3
Grain	Płatki owsiane	1.2 kg (18.7%)	60 %	3
Grain	Słód owsiany Fawcett	0.5 kg (7.8%)	61 %	5
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (7.8%)	82 %	5
Sugar	Milk Sugar (Lactose)	0.4 kg (6.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Centennial CP	30 g	15 min	10.7 %
Whirlpool	Chinook CP	40 g	15 min	13.7 %
Dry Hop	Nelson Sauvín	150 g	3 day(s)	11 %

## Yeasts

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

## Notes

- Woda RO:  
Zacieranie 20L  
chlerek wapnia: 4gr  
gips:2 gr  
Wysładzanie 8L:  
chlerek wapnia: 5gr  
gips:2.5gr

Do gotowania dorzucić ( po przeliczeniu do objętości )

Epsom - 1.7g/10L

NaCl - 0.6g/10L

Nelson z Twój Browar

*Oct 2, 2022, 7:13 AM*