

Lutra PPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **41 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **30.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **27.1 liter(s)** of **76C** water or to achieve **47.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (78%) | 80 % | 5 |
| Grain | Platki owsiane | 2 kg (19.5%) | 60 % | 3 |
| Grain | Karmelowy Czerwony | 0.25 kg (2.4%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Vermelho | 50 g | 60 min | 9 % |
| Aroma (end of boil) | Vermelho | 150 g | 2 min | 9 % |
| Dry Hop | Vermelho | 100 g | 3 day(s) | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 400 ml | Omega |