

NEIPA Lutra Idaho-7 El Dorado

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **25**
- SRM **4.2**
- 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 **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **69 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 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 **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.1 kg (65.1%)	82 %	4
Grain	Platki owsiane	1.3 kg (20.6%)	60 %	3
Grain	Thomas Fawcett Oats, Malted	0.5 kg (7.9%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.4 kg (6.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Centennial	30 g	15 min	10.5 %
Whirlpool	Chinook	50 g	15 min	13 %
Dry Hop	Idaho 7 MX	100 g	2 day(s)	12.7 %
Dry Hop	El Dorado MX	100 g	2 day(s)	11.7 %

Yeasts

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

Notes

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

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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