

Lutra Rice IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **57**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (83.3%)	82 %	4
Grain	Rice, Flaked	0.8 kg (16.7%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook CP	15 g	60 min	13.7 %
Boil	Columbus MX	20 g	30 min	15.5 %
Dry Hop	Citra MX	75 g	2 day(s)	13.5 %
Dry Hop	Centennial	50 g	2 day(s)	10.5 %
Dry Hop	Mosaic MX	25 g	2 day(s)	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Dry	11 g	Omega

Notes

- Woda RO:kran 1:1
zacieranie 17L - 3ml kwasu mlekowego
wysładzanie 7L - 3.5ml kwasu mlekowego

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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