

Lutra Hard Seltzer - 6.4%

Hard Seltzer

Author: Gator Bait Brewery

Type: Extract

IBU : 0 (Tinseth)
BU/GU : 0
Colour : 3 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038
Original Gravity : 1.040
Final Gravity : 0.991

Fermentables (606 g)

606 g - Dextrose 2 EBC (100%)

Miscellaneous

Boil - 9.128 g - Proper yeast nutrient
Secondary - 38.5 ml - Blueberry Extract

Yeast

0.3 pkg - Omega Lutra
^ Ferment at 85f

01 Brouwpunt 5L (10min) (rev 4)

Batch Size : 5.6 L
Boil Size : 6.26 L
Post-Boil Vol : 5.96 L

Mash Water : 0 L
Sparge Water : 0 L
Boil Time : 10 min
HLT Water : 6.38 L
Top-Up Water : 6.38 L
Total Water : 6.38 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

High fermentability
65 °C - 60 min - Temperature

Fermentation Profile

Ale
29.4 °C - 5 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

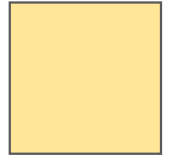
Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



3 EBC

Recipe Notes

<https://omegayeast.com/4-day-lutra-hard-seltzer-recipe>
Recipe from Omega website
Use RO or distilled water for a clear seltzer
Add extract flavoring to taste. I found that adding 2 oz to start and go from there