

LUTRA Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **3.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 6 kg (90.9%) | 82 % | 4 |
| Grain | Płatki kukurydziane | 0.5 kg (7.6%) | 60 % | 3 |
| Sugar | glukoza | 0.1 kg (1.5%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|---------|--------|------------|
| Boil | Magnum | 35.45 g | 40 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|-----------|------------|
| Lutra OYL-071 | Ale | Slant | 118.18 ml | Omega |