Lutra Polish Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **40 liter(s)**
- Total mash volume **50 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **40 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	10 kg *(100%)*	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	50 min	8.4 %
Aroma (end of boil)	Puławski	50 g	0 min	7.3 %
Whirlpool	Puławski	50 g	0 min	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra Omega Dry	Ale	Dry	5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	0 g	Boil	45 min

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