saaz lutra

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **17**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(83.3%)*	80 %	4
Grain	Viking Pale Ale malt1	1 kg *(16.7%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	3.5 %
Dry Hop	Saaz (Czech Republic)	50 g	3 day(s)	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
lutra	Ale	Slant	100 ml	omega