

PSEUDO MARCOWE LUTRA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **8.1**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Monachijski I	4 kg (65%)	80 %	16
Grain	Weyermann - Pilsner	2 kg (32.5%)	80 %	4
Grain	Weyermann - Melanoidowy	0.15 kg (2.4%)	75 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker (DE)	30 g	60 min	4.8 %
Boil	Hersbrucker (DE)	40 g	20 min	4.8 %
Boil	Hersbrucker (DE)	30 g	7 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	220 ml	Omega
FERMENTACJA W 25-26°C- 10 PSI				

Extras

Type	Name	Amount	Use for	Time
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Fining	whirlfloc tabletki	1.5 g	Boil	10 min
Other	pożywka Wyeast	2.4 g	Boil	10 min

Notes

- Woda RO modyfikowana do wartości w PPM
Ca-55
Mg-10
Na-25
Cl-100
SO4-55
HCO3-40
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