

# Lutra kveik "pils"

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **4.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **28.8 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **1.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.1 kg (85.3%)	81 %	4
Grain	Cara Blonde - Castle Malting	0.4 kg (8.3%)	78 %	20
Grain	Pszeniczny	0.3 kg (6.2%)	85 %	4
Grain	Weyermann - Dehusked Carafa II	0.007 kg (0.1%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	30 min	12.7 %
Boil	Fuggle	25 g	10 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071 Dry	Ale	Dry	11 g	Omega

## Extras

Type	Name	Amount	Use for	Time
Fining	Biersol	10 g	Boil	10 min

Other	Pożywka Servomyces	0.3 g	Boil	10 min
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