

lutra pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **3.6**

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 **4.4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (100%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil | Hallertau Blanc | 50 g | 25 min | 9.2 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 0 min | 3.4 % |
| Dry Hop | Saaz (Czech Republic) | 70 g | 2 day(s) | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| lutra | Ale | Slant | 50 ml | omega |

Notes

- whirlflock
Nov 21, 2020, 11:41 AM