

Lutra Pilsner Malt

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **37.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5.5 kg (88.7%)	81 %	4
Grain	Briess - Carapils Malt	0.7 kg (11.3%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	50 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	30 min	4.5 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Simcoe	40 g	0 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	11 ml	Omega