

# Pils Lutra 2.0 II

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- Gravity **11.9 BLG**
- ABV ---
- IBU **41**
- SRM **3.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.35 kg (93.1%)	81 %	4
Grain	Weyermann - Carapils	0.25 kg (6.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	16 g	60 min	11 %
Boil	Tettnang	30 g	15 min	3.3 %
Boil	Hallertau Tradition	30 g	5 min	6.3 %