

# PSEUDO PILS LUTRA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **47**
- SRM **4**
- Style **German Pilsner (Pils)**

## 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 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner  | 5.5 kg (91.7%) | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (8.3%)  | 75 %  | 4   |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Tettnang (DE) | 75 g   | 60 min | 4.9 %      |
| Boil    | Tettnang (DE) | 30 g   | 20 min | 4.9 %      |
| Boil    | Tettnang (DE) | 25 g   | 7 min  | 4.9 %      |

## Yeasts

| Name                         | Type | Form | Amount | Laboratory |
|------------------------------|------|------|--------|------------|
| Lutra OYL-071                | Ale  | Dry  | 11 g   | Omega      |
| Fermentacja w 28-30°C 10 PSI |      |      |        |            |

## Extras

| Type   | Name               | Amount | Use for | Time   |
|--------|--------------------|--------|---------|--------|
| 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-50  
Mg-8  
Na-30  
Cl-55  
S04-115  
HCO3-35  
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