

PSEUDO VIENNA LUTRA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **8.1**
- Style **Vienna Lager**

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 **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Wiedeński | 4 kg (65%) | 79 % | 10 |
| Grain | Weyermann - Monachijski I | 2 kg (32.5%) | 80 % | 16 |
| Grain | Weyermann - Melanoidowy | 0.15 kg (2.4%) | 75 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Hallertau Tradition (DE) | 60 g | 60 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------|
| Omega Kveik Lutra OYL-071 | Ale | Slant | 150 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|---------|--------------------|--------|---------|--------|
| Finning | whirlfloc tabletki | 1.5 g | Boil | 10 min |

| | | | | |
|-------|------------------------------------|-------|------|--------|
| Other | pożywka Servomyces Lallemand | 0.3 g | Boil | 10 min |
|-------|------------------------------------|-------|------|--------|

Notes

- Woda RO modyfikowana do wartości w PPM
Ca-55
Mg-10
Na-25
Cl-100
S04-55
HCO3-40
Aug 31, 2022, 8:00 PM