

# PseudoLager FM Lutra

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **2.8**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **86.8 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.5 liter(s)**

## Steps

- Temp **64 C**, Time **25 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                                       | Amount      | Yield  | EBC |
|-------|--|-------------|--------|-----|
| Grain | Weyermann® Extra Pale Premium Pilsner Malt | 5 kg (100%) | 80.5 % | 3   |

## Hops

| Use for    | Name       | Amount | Time   | Alpha acid |
|------------|------------|--------|--------|------------|
| First Wort | Izabella   | 20 g   | 60 min | 5.5 %      |
| Boil       | Izabella   | 30 g   | 60 min | 5.5 %      |
| Boil       | Zula       | 30 g   | 5 min  | 13.3 %     |
| Whirlpool  | Izabella   | 50 g   | 10 min | 5.5 %      |
| Whirlpool  | Talus Cryo | 20 g   | 10 min | 12 %       |

## Yeasts

| Name                         | Type | Form  | Amount | Laboratory       |
|------------------------------|------|-------|--------|------------------|
| Fermentum Mobile Lutra Kveik | Ale  | Slant | 700 ml | Fermentum Mobile |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                 |       |      |        |
|-------------|-----------------|-------|------|--------|
| Water Agent | Gips piwowarski | 4.5 g | Mash | 60 min |
| Water Agent | Sól epsom       | 2 g   | Mash | 60 min |
| Water Agent | Sól kuchenna    | 2 g   | Mash | 60 min |
| Fining      | Whirlflock      | 4 g   | Boil | 5 min  |

## Notes

- Ca-104.6/Mg-11.5/Na-32/Cl-50.1/SO4-121.6/HCO3-nie wiem/

Fermentacja:

20°C

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