

# Lutra Italian Pilsner

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **3.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Eraclea Pilsner Malt	5.5 kg (93.2%)	81 %	3
Grain	Weyermann - Carapils	0.4 kg (6.8%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	60 g	60 min	5.4 %
Aroma (end of boil)	Hallertau Spalt Select	40 g	5 min	3.9 %
Whirlpool	Hallertau Mittelfruh	20 g	1 min	3 %
Whirlpool	Hallertau Spalt Select	20 g	1 min	3.9 %
Dry Hop	Hallertau Mittelfruh	30 g	2 day(s)	3 %
Dry Hop	Hallertau Mittelfruh	10 g	7 day(s)	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM704 Lutra Kveik	Ale	Slant	300 ml	Fermentis

## Notes

- 10g Mittelfruh na biotransformację  
*Aug 14, 2024, 12:02 PM*