

# Lutra pils wędzony

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **4.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **68C**
- Keep mash **0 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (80%)	81 %	4
Grain	Viking Wędzony bukiem	1 kg (20%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	30 min	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	300 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
Fining	Wirflock	5 g	Boil	15 min
Water Agent	Chlorek wapnia	10 g	Mash	60 min