

Polski Pils Lutra

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **3.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss --- %
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (90.9%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.25 kg (9.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 7.4 % |
| Boil | Lublin (Lubelski) | 30 g | 5 min | 7.4 % |