

PSEUDO PILS LUTRA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **47**
- SRM **4**
- Style **German Pilsner (Pils)**

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 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner | 5.5 kg (91.7%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (8.3%) | 75 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Tettnang (DE) | 75 g | 60 min | 4.9 % |
| Boil | Tettnang (DE) | 30 g | 20 min | 4.9 % |
| Boil | Tettnang (DE) | 25 g | 7 min | 4.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|------|--------|------------|
| Lutra OYL-071 | Ale | Dry | 11 g | Omega |
| Fermentacja w 28-30°C 10 PSI | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|--------|
| Fining | whirlfloc tabletki | 1.5 g | Boil | 10 min |
| Other | pożywka Wyeast | 2.4 g | Boil | 10 min |

Notes

- Woda RO modyfikowana do wartości w PPM
Ca-50
Mg-8
Na-30
Cl-55
S04-115
HCO3-35
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