Pils kveik lutra

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **4.5**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **30.3 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **54.4C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg *(72.7%)*	82 %	4
Grain	Strzegom Monachijski typ I	0.5 kg *(9.1%)*	79 %	16
Grain	Strzegom Wiedeński	0.5 kg *(9.1%)*	79 %	10
Grain	Płatki owsiane	0.5 kg *(9.1%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	45 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Dry	12 g	Omega

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfolck	14.45 g	Boil	10 min

Notes

- Drożdże suche zadane do wystudzonej brzeczki 20 stopni , fermentowane w domu ~20 stopni.
  Modyfikacja wody 20l Carrefour żywiecki kryształ +13l kranówka goleniów + 1g cacl +2g gips piwowarski.
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