

Fake Pils Lutra

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **4.4**

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 **14.9 liter(s)**
- Total mash volume **19.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.28 kg (85.9%)	82 %	4
Grain	Strzegom Karmel 30	0.3 kg (6%)	75 %	30
Grain	Weyermann - Acidulated Malt	0.4 kg (8%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	60 min	8 %
Boil	Saaz (Czech Republic)	55 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	55 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Lager	Liquid	100 ml	Omega Yeast