

Lutra kveik "pils"

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **4.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **28.8 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **1.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 4.1 kg (85.3%) | 81 % | 4 |
| Grain | Cara Blonde - Castle Malting | 0.4 kg (8.3%) | 78 % | 20 |
| Grain | Pszeniczny | 0.3 kg (6.2%) | 85 % | 4 |
| Grain | Weyermann - Dehusked Carafa II | 0.007 kg (0.1%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 30 min | 12.7 % |
| Boil | Fuggle | 25 g | 10 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|------|--------|------------|
| Lutra OYL-071 Dry | Ale | Dry | 11 g | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Fining | Biersol | 10 g | Boil | 10 min |

| | | | | |
|-------|-----------------------|-------|------|--------|
| Other | Pożywka Servomyces | 0.3 g | Boil | 10 min |
|-------|-----------------------|-------|------|--------|