

# Lutra pils wędzony

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **4.2**
- Style **German Pilsner (Pils)**

## 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **68C**
- Keep mash **0 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount     | Yield | EBC |
|-------|-----------------------------------|------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 4 kg (80%) | 81 %  | 4   |
| Grain | Viking Wędzony bukiem             | 1 kg (20%) | 82 %  | 10  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 30 min | 9.1 %      |

## Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale  | Slant | 300 ml | Omega      |

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Fining      | Wirflock       | 5 g    | Boil    | 15 min |
| Water Agent | Chlorek wapnia | 10 g   | Mash    | 60 min |