

Lutra Pils - Žatecki

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **3.4**
- Style **Bohemian Pilsener**

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 **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.5 kg (92.1%)	81 %	5
Grain	Weyermann - Carapils	0.3 kg (7.9%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	60 min	10.18 %
Boil	Saaz (Czech Republic)	25 g	10 min	4.2 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	1 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
omega dry lutra	Ale	Dry	11 g	omega

Notes

- WODA:
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=10FMG06>
pH zakładane: 5,38 pH
pH osiągniecie: 5,27 pH

Brzeczka przednia = 25 litrów, 11 BLG

Brzeczka nastawna = 19,5 litra, 12,4 BLG

Zadane drożdże: 18.08.2023r. - Lutra kveik (suche, uwodnione), temp brzeczki 26/27 stopni.

25.08. - 3,4 BLG

Butelkowanie

28.08.2023r. - 3.2 BLG

122 g cukru na 19 litrów piwa

Aug 19, 2023, 12:21 AM