

## PSEUDO PILS LUTRA 2

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **4.1**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **17.9 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner	5.5 kg (92.4%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (5%)	75 %	4
Grain	Weyermann - Monachijski I	0.15 kg (2.5%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select (DE)	50 g	60 min	6.1 %
Boil	Tettnang (DE)	50 g	20 min	4.8 %
Boil	Tettnang (DE)	50 g	7 min	4.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	220 ml	Omega
Fermentacja w 25°C 10 PSI				

### Extras

Type	Name	Amount	Use for	Time
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Fining	whirlfloc tabletki	1.5 g	Boil	10 min
Other	pożywka Servomyces Lallemand	0.3 g	Boil	10 min

## Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-50  
Mg-8  
Na-30  
Cl-55  
S04-115  
HCO3-35  
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