

## #78 Fake Pils (Lutra)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.3 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **10.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.33 kg (79%)	80.5 %	2
Grain	Briess - Rye Malt	0.31 kg (10.5%)	80 %	7
Grain	Weyermann - Carapils	0.31 kg (10.5%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	40 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Lutra	Ale	Liquid	50 ml	Kveik

### Notes

- Gęstość po gotowaniu 13 Bx+  
Whirlfloc+pożywka  
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