

# LIGHT TABLE BEER LUTRA

---

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **14**
- SRM **2.7**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (58.8%)	81 %	5
Grain	Pszeniczny	1 kg (29.4%)	85 %	4
Grain	Płatki owsiane	0.4 kg (11.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	5 min	12.3 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	zest cytryna i pomarańcza	100 g	Boil	5 min