

Pils kveik lutra

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **4.5**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **30.3 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **54.4C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (72.7%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.1%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 0.5 kg (9.1%) | 79 % | 10 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 25 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 45 g | 15 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Lutra OYL-071 | Ale | Dry | 12 g | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|---------|---------|--------|
| Fining | whirlfolck | 14.45 g | Boil | 10 min |

Notes

- Drożdże suche zadane do wystudzonej brzezki 20 stopni , fermentowane w domu ~20 stopni.
Modyfikacja wody 20l Carrefour żywiecki kryształ +13l kranówka goleniów + 1g cacl +2g gips piwowarski.
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