

# 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.  
*Sep 14, 2022, 4:00 PM*