

# LUTRA PILS

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **3.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **29.9 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (90.2%)	82 %	4
Grain	Płatki ryżowe	0.4 kg (6%)	60 %	3
Grain	Weyermann - Carapils	0.25 kg (3.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	50 g	60 min	5 %
Boil	Hallertau Tradition	50 g	10 min	5 %
Boil	Hallertau Mittelfruh	50 g	1 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Lutra	Ale	Slant	150 ml	Kveik Lutra

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	10 min
Water Agent	Sól Epsom	1 g	Mash	60 min