

# Lutra pils

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **3.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (90.1%)	80 %	4
Grain	Strzegom Wiedeński	0.55 kg (9.9%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	50 g	60 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra	Ale	Dry	15 g	Omega