

# Lutra Pils - Žatecki

---

- Gravity **12.1 BLG**
- ABV ---
- IBU **33**
- SRM **3.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.5 kg (92.1%)	81 %	5
Grain	Weyermann - Carapils	0.3 kg (7.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	60 min	10.18 %
Boil	Saaz (Czech Republic)	25 g	10 min	4.2 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	1 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
omega dry lutra	Ale	Dry	11 g	omega