

PseudoLager FM Lutra

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **2.8**
- Style **Classic American Pilsner**

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 **86.8 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **64 C**, Time **25 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann® Extra Pale Premium Pilsner Malt	5 kg (100%)	80.5 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Izabella	20 g	60 min	5.5 %
Boil	Izabella	30 g	60 min	5.5 %
Boil	Zula	30 g	5 min	13.3 %
Whirlpool	Izabella	50 g	10 min	5.5 %
Whirlpool	Talus Cryo	20 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentum Mobile Lutra Kveik	Ale	Slant	700 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Gips piwowarski	4.5 g	Mash	60 min
Water Agent	Sól epsom	2 g	Mash	60 min
Water Agent	Sól kuchenna	2 g	Mash	60 min
Fining	Whirlflock	4 g	Boil	5 min

Notes

- Ca-104.6/Mg-11.5/Na-32/Cl-50.1/SO4-121.6/HCO3-nie wiem/

Fermentacja:

20°C

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