

## PSEUDO VIENNA LUTRA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **8.1**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **18.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Wiedeński     | 4 kg (65%)     | 79 %  | 10  |
| Grain | Weyermann - Monachijski I | 2 kg (32.5%)   | 80 %  | 16  |
| Grain | Weyermann - Melanoidowy   | 0.15 kg (2.4%) | 75 %  | 70  |

### Hops

| Use for | Name                     | Amount | Time   | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil    | Hallertau Tradition (DE) | 60 g   | 60 min | 4.2 %      |

### Yeasts

| Name                      | Type | Form  | Amount | Laboratory |
|---------------------------|------|-------|--------|------------|
| Omega Kveik Lutra OYL-071 | Ale  | Slant | 150 ml | ---        |

### Extras

| Type   | Name               | Amount | Use for | Time   |
|--------|--------------------|--------|---------|--------|
| Fining | whirlfloc tabletki | 1.5 g  | Boil    | 10 min |

|       |                                    |       |      |        |
|-------|------------------------------------|-------|------|--------|
| Other | pożywka<br>Servomyces<br>Lallemand | 0.3 g | Boil | 10 min |
|-------|------------------------------------|-------|------|--------|

## Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-55  
Mg-10  
Na-25  
Cl-100  
S04-55  
HCO3-40  
*Aug 31, 2022, 8:00 PM*