

## #24 Pseudo Jasny Lager

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **4.2**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castlemalting - Pilsner (6row)	5 kg (87.7%)	78 %	3.5
Grain	Castlemalting - Cara Clair	0.5 kg (8.8%)	78 %	4
Grain	Castlemalting - Melanoidowy	0.2 kg (3.5%)	78 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Boil	Hallertau Spalt Select	30 g	60 min	3.4 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %
Boil	Kazbek	15 g	10 min	4.6 %
Dry Hop	Kazbek	30 g	3 day(s)	4.6 %
Dry Hop	Hallertau Spalt Select	20 g	3 day(s)	3.4 %
Dry Hop	Saaz (Czech Republic)	10 g	7 day(s)	4.5 %

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
kveik Lutra	Lager	Slant	500 ml	---

### Extras

Type	Name	Amount	Use for	Time
Other	Fermentowanie 1bar	0 g	Primary	4 day(s)
Other	Fermentowanie 1,2bar + chmiel na zimno	0 g	Secondary	3 day(s)