

# Czeski Pseudo Pilsner

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **4**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **50 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **50 min** at **72C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt           | 6 kg (85.7%)  | 82 %  | 4   |
| Grain | Weyermann - Carapils          | 0.5 kg (7.1%) | 78 %  | 4   |
| Grain | Weyermann - Słód Zakwaszający | 0.5 kg (7.1%) | 80 %  | 6   |

## Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Hallertau Blanc | 30 g   | 70 min | 8.8 %      |
| Boil                | Hallertau Blanc | 20 g   | 30 min | 8.8 %      |
| Aroma (end of boil) | Hallertau Blanc | 20 g   | 5 min  | 8.8 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Lutra | Ale  | Slant | 100 ml | ---        |