

## Pseudo Pils

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **4.4**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **79 C**, Time **5 min**

### Mash step by step

- Heat up **14.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **79C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (82.4%) | 82 %  | 4   |
| Grain | Viking Munich Malt  | 0.5 kg (11.8%) | 78 %  | 16  |
| Grain | Melanoiden Malt     | 0.25 kg (5.9%) | 80 %  | 40  |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 35 g   | 60 min | 4.5 %      |
| Boil                | Saaz (Czech Republic) | 20 g   | 30 min | 4.5 %      |
| Boil                | Saaz (Czech Republic) | 15 g   | 15 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g   | 5 min  | 4.5 %      |
| Aroma (end of boil) | Tettnang              | 20 g   | 5 min  | 4 %        |

### Yeasts

| Name                            | Type  | Form | Amount | Laboratory      |
|---------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M24 Versa Lager | Lager | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type        | Name                | Amount | Use for   | Time      |
|-------------|---------------------|--------|-----------|-----------|
| Water Agent | Harris Pure Brew    | 5 g    | Primary   | 14 day(s) |
| Fining      | Liquid Beer Finings | 20 g   | Secondary | 2 day(s)  |