Czeski Pseudo PIlzner

- 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	---

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