

Pseudolager

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **53**
- SRM **5.7**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.5 kg (78.6%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 1 kg (14.3%) | 79 % | 7 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (7.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 50 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 50 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------|---------|---------|----------|
| Other | Woda | 20000 g | Primary | 7 day(s) |