

# Pseudopils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **2.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (97.1%)	80.5 %	2
Grain	Strzegom Wiedeński	0.15 kg (2.9%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7.9 %
Boil	Lubelski	30 g	20 min	6.4 %
Boil	Lubelski	35 g	0 min	6.4 %
Whirlpool	Lubelski	35 g	20 min	6.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	350 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Lactic Acid	4 g	Mash	60 min

Water Agent	CaCl <sub>2</sub>	5 g	Mash	60 min
Fining	Mech Irlandzki	3 g	Boil	10 min