

## #28Pseudo Jasny Lager

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **4.5**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield  | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen      | 5 kg (87.7%)  | 80.5 % | 4   |
| Grain | Castlemalting - Cara Clair  | 0.5 kg (8.8%) | 78 %   | 4   |
| Grain | Castlemalting - Melanoidowy | 0.2 kg (3.5%) | 78 %   | 40  |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Saaz (Czech Republic)  | 30 g   | 60 min   | 4.5 %      |
| Boil    | Hallertau Spalt Select | 30 g   | 60 min   | 3.4 %      |
| Boil    | Saaz (Czech Republic)  | 30 g   | 10 min   | 4.5 %      |
| Boil    | Styrian Golding        | 15 g   | 10 min   | 3.3 %      |
| Dry Hop | Styrian Golding        | 34 g   | 3 day(s) | 3.6 %      |
| Dry Hop | Hallertau Spalt Select | 20 g   | 3 day(s) | 3.4 %      |
| Dry Hop | Saaz (Czech Republic)  | 40 g   | 7 day(s) | 4.5 %      |

### Yeasts

| Name        | Type  | Form  | Amount | Laboratory |
|-------------|-------|-------|--------|------------|
| kveik Lutra | Lager | Slant | 500 ml | ---        |

### Extras

| Type  | Name                                   | Amount | Use for   | Time     |
|-------|--|--------|-----------|----------|
| Other | Fermentowanie 1bar                     | 0 g    | Primary   | 4 day(s) |
| Other | Fermentowanie 1,2bar + chmiel na zimno | 0 g    | Secondary | 3 day(s) |