

Corn pseudo pils

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **4**
- 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 **12 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **28.9 liter(s)**
- Total mash volume **34.1 liter(s)**

Steps

- Temp **67.5 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **28.9 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **40 min** at **67.5C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilsneński 2-rzędowy | 3 kg (57.1%) | 81 % | 4 |
| Grain | Weyermann - Vienna Malt | 1 kg (19%) | 81 % | 8 |
| Grain | Corn, Flaked | 0.5 kg (9.5%) | 80 % | 2 |
| Grain | Viking enzymatyczny | 0.25 kg (4.8%) | 78 % | 4 |
| Grain | Pszeniczny | 0.5 kg (9.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum | 25 g | 50 min | 10.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 20 min | 3.8 % |
| Boil | Saaz (Czech Republic) | 25 g | 5 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|-------|--------|------------|
| Lutra OYL-071dry | Ale | Slant | 80 ml | Omega |