

# Fake Pilsner

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **5.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.35 kg (74.5%)	80.5 %	2
Grain	Briess - 2 Row Carapils Malt	0.2 kg (3.4%)	75 %	3
Grain	Monachijski	1 kg (17.1%)	80 %	16
Grain	Karmelowy Czerwony	0.289 kg (4.9%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	40 min	4.3 %
Boil	Saaz (Czech Republic)	50 g	20 min	4.3 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	5 min	4.3 %
Whirlpool	Saaz (Czech Republic)	50 g	10 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kveik lutra	Ale	Liquid	2323 ml	123123