

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 |