

## Pseudo pils

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **3.9**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **27.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (89.3%)	80 %	4
Grain	Strzegom Wiedeński	0.3 kg (5.4%)	79 %	10
Grain	Weyermann - Carapils	0.3 kg (5.4%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	80 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	20 min	4.5 %
Whirlpool	Saaz (Czech Republic)	30 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Omega Yeast OYL-071GF Lutra	Lager	Liquid	200 ml	---