

Pseudo Pils

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **4.4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **79C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (82.4%) | 82 % | 4 |
| Grain | Viking Munich Malt | 0.5 kg (11.8%) | 78 % | 16 |
| Grain | Melanoiden Malt | 0.25 kg (5.9%) | 80 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 35 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 30 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 15 g | 15 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M24 Versa Lager | Lager | Dry | 10 g | Mangrove Jack's |