

# Pseudo pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **5.1**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.9 kg (79.7%)	80 %	4
Grain	Biscuit Malt	0.25 kg (4.1%)	79 %	45
Grain	Rye, Flaked	0.5 kg (8.1%)	78.3 %	4
Grain	Monachijski	0.5 kg (8.1%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	50 min	8.5 %
Boil	lunga	10 g	45 min	8.5 %
Whirlpool	Sybilla	30 g	20 min	7 %
Boil	Sybilla	10 g	10 min	7 %
Dry Hop	Sybilla	50 g	2 day(s)	7 %
Aroma (end of boil)	Sybilla	10 g	0 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Fm704	Ale	Liquid	1200 ml	Fermentum Mobile
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