Fake Lager

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **66 C**, Time **25 min**
- Temp **72 C**, Time **1 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **25 min** at **66C**
- Keep mash **1 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg *(95.2%)*	81 %	4
Grain	Weyermann - Carapils	0.3 kg *(4.8%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Oslo	Ale	Slant	50 ml	---