

# Najeżdźca Pseudopils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **46**
- SRM **4.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5.4 kg (91.5%)	80.5 %	4
Grain	Carabody	0.25 kg (4.2%)	75 %	8
Grain	Monachijski	0.25 kg (4.2%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Hallertau Tradition	35 g	20 min	5 %
Boil	Hallertau Tradition	15 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM704	Ale	Liquid	80 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirlfloc	2 g	Boil	10 min
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