

## Pseudo Pils 2

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **4.1**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale/Pils crisp	5 kg (83.3%)	83 %	5
Grain	Best Ale Crisp	0.8 kg (13.3%)	82 %	7
Grain	Viking Wheat Malt	0.2 kg (3.3%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9 %
Boil	Magnum	7.3 g	60 min	13.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	15 min	4 %
Whirlpool	Saaz (Czech Republic)	20 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Omega Iutra kveik	Lager	Slant	350 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min
Other	Pożywka	10 g	Primary	---