

## Pseudo pils

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **4.8**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **25 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Strzegom Pilzniejszy	2.5 kg (35.7%)	80 %	4
Grain	Pilzniejszy	2.5 kg (35.7%)	81 %	4
Grain	Monachijski	1 kg (14.3%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	50 min	3.5 %
Boil	Lublin (Lubelski)	30 g	20 min	3.5 %
Boil	Warrior	6 g	60 min	13.5 %
Boil	Warrior	5 g	55 min	13.5 %

### Yeasts

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