

# Corn pseudo lager

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **10.4**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **32.1 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26.8 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 2-rzędowy	3.5 kg (65.4%)	81 %	4
Grain	Pszeniczny	0.5 kg (9.3%)	85 %	4
Grain	melano castle malting	0.5 kg (9.3%)	78 %	80
Grain	Corn, Flaked	0.5 kg (9.3%)	80 %	2
Grain	enzymatyczny	0.25 kg (4.7%)	76 %	4
Grain	Weyermann - Dehusked Carafa I	0.1 kg (1.9%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	30 min	10.6 %
Boil	Saaz (Czech Republic)	35 g	7 min	4.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071 Dry	Ale	Slant	150 ml	Omega