

# Corn pseudo pils

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **28.9 liter(s)**
- Total mash volume **34.1 liter(s)**

## Steps

- Temp **67.5 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **28.9 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **40 min** at **67.5C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 2-rzędowy	3 kg (57.1%)	81 %	4
Grain	Weyermann - Vienna Malt	1 kg (19%)	81 %	8
Grain	Corn, Flaked	0.5 kg (9.5%)	80 %	2
Grain	Viking enzymatyczny	0.25 kg (4.8%)	78 %	4
Grain	Pszeniczny	0.5 kg (9.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	50 min	10.5 %
Boil	Saaz (Czech Republic)	25 g	20 min	3.8 %
Boil	Saaz (Czech Republic)	25 g	5 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071dry	Ale	Slant	80 ml	Omega