

## Pseudo Pils

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **4.4**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **79 C**, Time **5 min**

### Mash step by step

- Heat up **14.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **79C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (82.4%)	82 %	4
Grain	Viking Munich Malt	0.5 kg (11.8%)	78 %	16
Grain	Melanoiden Malt	0.25 kg (5.9%)	80 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	35 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	4.5 %
Aroma (end of boil)	Tettnang	20 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M24 Versa Lager	Lager	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Harris Pure Brew	5 g	Primary	14 day(s)
Fining	Liquid Beer Finings	20 g	Secondary	2 day(s)