

Pseudo pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **5.1**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 4.9 kg (79.7%) | 80 % | 4 |
| Grain | Biscuit Malt | 0.25 kg (4.1%) | 79 % | 45 |
| Grain | Rye, Flaked | 0.5 kg (8.1%) | 78.3 % | 4 |
| Grain | Monachijski | 0.5 kg (8.1%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | lunga | 10 g | 50 min | 8.5 % |
| Boil | lunga | 10 g | 45 min | 8.5 % |
| Whirlpool | Sybilla | 30 g | 20 min | 7 % |
| Boil | Sybilla | 10 g | 10 min | 7 % |
| Dry Hop | Sybilla | 50 g | 2 day(s) | 7 % |
| Aroma (end of boil) | Sybilla | 10 g | 0 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|--------|---------|------------------|
| Fm704 | Ale | Liquid | 1200 ml | Fermentum Mobile |
|-------|-----|--------|---------|------------------|