

Pseudopils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **2.8**
- 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 **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5 kg (97.1%) | 80.5 % | 2 |
| Grain | Strzegom Wiedeński | 0.15 kg (2.9%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 7.9 % |
| Boil | Lubelski | 30 g | 20 min | 6.4 % |
| Boil | Lubelski | 35 g | 0 min | 6.4 % |
| Whirlpool | Lubelski | 35 g | 20 min | 6.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 350 ml | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|--------|---------|--------|
| Water Agent | Lactic Acid | 4 g | Mash | 60 min |

| | | | | |
|-------------|----------------|-----|------|--------|
| Water Agent | CaCl2 | 5 g | Mash | 60 min |
| Fining | Mech Irlandzki | 3 g | Boil | 10 min |