

Pseudopils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **38**
- SRM **3.3**
- Style **Bohemian Pilsener**

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 **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

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

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|--------|-----|
| Grain | Castle Malting Pilzneński 2-rzędowy | 4 kg (88.9%) | 85 % | 3 |
| Grain | Strzegom Monachijski typ I | 0.3 kg (6.7%) | 79 % | 16 |
| Grain | Castlemalting - Cara Clair | 0.1 kg (2.2%) | 78 % | 4 |
| Grain | Acid Malt | 0.1 kg (2.2%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Boil | Saaz (Czech Republic) | 20 g | 30 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 12.5 g | Danstar |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |