#28Pseudo Jasny Lager

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **4.5**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg *(87.7%)*	80.5 %	4
Grain	Castlemalting - Cara Clair	0.5 kg *(8.8%)*	78 %	4
Grain	Castlemalting - Melanoidowy	0.2 kg *(3.5%)*	78 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Hallertau Spalt Select	30 g	60 min	3.4 %
Boil	Saaz (Czech Republic)	30 g	10 min	4.5 %
Boil	Styrian Golding	15 g	10 min	3.3 %
Dry Hop	Styrian Golding	34 g	3 day(s)	3.6 %
Dry Hop	Hallertau Spalt Select	20 g	3 day(s)	3.4 %
Dry Hop	Saaz (Czech Republic)	40 g	7 day(s)	4.5 %

Yeasts

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Name	Type	Form	Amount	Laboratory
kveik Lutra	Lager	Slant	500 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	Fermentowanie 1bar	0 g	Primary	4 day(s)
Other	Fermentowanie 1,2bar + chmiel na zimno	0 g	Secondary	3 day(s)

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