

Czeski Pseudo Pilsner

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **4**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **50 min** at **72C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 6 kg (85.7%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (7.1%) | 78 % | 4 |
| Grain | Weyermann - Słód Zakwaszający | 0.5 kg (7.1%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 30 g | 70 min | 8.8 % |
| Boil | Hallertau Blanc | 20 g | 30 min | 8.8 % |
| Aroma (end of boil) | Hallertau Blanc | 20 g | 5 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Lutra | Ale | Slant | 100 ml | --- |