

# Mosaic pseudo pils

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **3.7**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (100%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	35 g	60 min	10 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Whirlpool	Mosaic	45 g	---	10 %