

# PseudoLager

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.2**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	1 kg (27.4%)	80.5 %	2
Grain	Pilzneński	2.5 kg (68.5%)	81 %	4
Sugar	Cukier	0.15 kg (4.1%)	95 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	10 g	50 min	5 %
Aroma (end of boil)	Hallertau Blanc	15 g	25 min	5 %
Aroma (end of boil)	Hallertau Blanc	15 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Dry	10 g	Omega

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	10 min