

# Pseudus

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **4.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.1 liter(s)**
- Total mash volume **45.4 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **34.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	9.6 kg (84.6%)	82 %	4
Grain	Weyermann - Carapils	0.5 kg (4.4%)	78 %	4
Grain	Słód owsiany Fawcett	0.3 kg (2.6%)	61 %	5
Grain	Płatki owsiane	0.15 kg (1.3%)	60 %	3
Grain	Weyermann - Vienna Malt	0.8 kg (7%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	46 g	60 min	9 %
Boil	Saaz (Czech Republic)	31 g	40 min	3 %
Aroma (end of boil)	Hallertau Blanc	31 g	10 min	8.8 %
Aroma (end of boil)	Hallertau Spalt Select	23 g	10 min	3.4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Oslo	Ale	Slant	160 ml	---