

Pseudus

- 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

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Oslo | Ale | Slant | 160 ml | --- |