

African Pils

- Gravity **12.9 BLG**
- ABV ---
- IBU **73**
- SRM **4.6**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.7 kg (78.7%)	81 %	4
Grain	Monachijski	0.5 kg (10.6%)	80 %	16
Grain	Strzegom Wiedeński	0.5 kg (10.6%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Passion	30 g	15 min	12 %
Boil	Southern Star	15 g	60 min	17 %
Boil	Southern Passion	20 g	30 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bohemian Lager	Lager	Liquid	125 ml	Wyeast Labs