

American Pils 12,5

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **3.3**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **7 %**
- Size with trub loss **53.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.7 liter(s)**
- Total mash volume **43.6 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **32.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **42.3 liter(s)** of **76C** water or to achieve **64.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 10 kg (91.7%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.8 kg (7.3%) | 78 % | 4 |
| Grain | Pszeniczny | 0.1 kg (0.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | lunga | 45 g | 60 min | 11 % |
| Boil | lunga | 45 g | 30 min | 11 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 12 % |
| Aroma (end of boil) | Centennial | 50 g | 0 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| fermentis w34/70 | Lager | Dry | 45 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------|-----|------|--------|
| Fining | whirflock | 1 g | Boil | 10 min |
|--------|-----------|-----|------|--------|