

# american pils

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **3.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.8 liter(s)**
- Total mash volume **5 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **3.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **25 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.25 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	10 g	60 min	5 %
Dry Hop	Citra	20 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	15 ml	Fermentum Mobile