

# American Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.7**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.3 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (87.7%)	80 %	4
Grain	Weyermann - Carapils	0.1 kg (3.5%)	78 %	4
Grain	Rice, Flaked	0.25 kg (8.8%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	30 min	10 %
Whirlpool	Simcoe	15 g	1 min	13.2 %
Whirlpool	Citra	15 g	1 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	WhirlflocT	2 g	Boil	5 min

Water Agent	Kwas mlekowy	2 g	Mash	15 min
Dodatek do wody do wysładzania (2ml/12l)				