

American pils

- Gravity **12.1 BLG**
- ABV ---
- IBU **34**
- SRM **3.6**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (84.9%)	81 %	4
Grain	Rice, Flaked	0.4 kg (7.5%)	70 %	2
Grain	Briess - Carapils Malt	0.4 kg (7.5%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	16 g	60 min	11 %
Boil	Styrian Wolf	20 g	15 min	11.1 %
Aroma (end of boil)	Styrian Dragon	20 g	5 min	7.2 %
Dry Hop	Styrian Wolf	30 g	5 day(s)	11.1 %
Dry Hop	Styrian Dragon	30 g	---	7.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	5 min