

# American Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **3.3**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **7 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.3 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 **19.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **37.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 5 kg (88.8%)   | 82 %  | 4   |
| Grain | Weyermann - Carapils | 0.2 kg (3.6%)  | 78 %  | 4   |
| Grain | Pszeniczny           | 0.3 kg (5.3%)  | 85 %  | 4   |
| Grain | Carahell             | 0.13 kg (2.3%) | 77 %  | 26  |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Summit     | 27 g   | 60 min   | 15.8 %     |
| Aroma (end of boil) | Citra      | 30 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Centennial | 30 g   | 0 min    | 10.5 %     |
| Dry Hop             | Amarillo   | 20 g   | 3 day(s) | 9.8 %      |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 15 g   | Boil    | 15 min |