

# American Pilsner 30L

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- Gravity **12.4 BLG**
- ABV ---
- IBU **36**
- SRM **5.2**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.6 kg (70.7%)	79 %	6
Grain	Pszeniczny	1.49 kg (29.3%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	11.2 %
Boil	Belma	20 g	30 min	9.4 %
Boil	Belma	10 g	10 min	9.4 %
Aroma (end of boil)	Belma	30 g	5 min	9.4 %
Dry Hop	Belma	39.99 g	4 day(s)	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	11.5 g	Saflager