

# American Pilsner

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- Gravity **11.2 BLG**
- ABV ---
- IBU **33**
- SRM **3.2**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	82 %	4
Grain	Corn, Flaked	1 kg (20%)	80 %	2
Grain	Rice, Flaked	1 kg (20%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	20 g	60 min	4.7 %
Boil	Cascade	10 g	60 min	6.8 %
Boil	Crystal	30 g	10 min	4.7 %
Boil	Cascade	30 g	10 min	6.8 %
Boil	Cascade	10 g	5 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min
Other	Łuska Ryżowa	250 g	Mash	1 min

## Notes

- Burzliwa - 21dni - temp.10\* C
  - Diacetylowa - 4-7 dni - temp.15\* C
  - Leżakowanie - 2-3 miesiące - temp. 4\* C
  - Butelkowanie.
  - Refermentacja 14-30 dni - temp. 20 \* C
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