

Amerykański Pils

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **44**
- SRM **6**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **25.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 2.2 kg (68.8%) | 81 % | 26 |
| Sugar | cukier | 1 kg (31.3%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Chinook | 10 g | 30 min | 12.8 % |
| Boil | Chinook | 10 g | 10 min | 12.8 % |
| Boil | Mosaic | 10 g | 10 min | 10.5 % |
| Aroma (end of boil) | centenial | 10 g | 5 min | 4 % |
| Aroma (end of boil) | Mosaic | 55 g | 5 min | 10.5 % |
| Aroma (end of boil) | Chinook | 40 g | 5 min | 12.8 % |

Yeasts

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