

# AMPILS

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **17**
- SRM **3.9**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.9 kg (95.1%)	80 %	4
Adjunct	Pszenica niesłodowana	0.2 kg (4.9%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	15 g	10 min	13 %
Aroma (end of boil)	Mosaic	15 g	10 min	10 %