

# Classic American Pilsner

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **4.4**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzński 6-rzędowy	3.5 kg (74.5%)	80 %	3
Grain	Płatki kukurydziane	1 kg (21.3%)	80 %	0.5
Grain	Pale Crystal	0.2 kg (4.3%)	80 %	90

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	90 min	5.5 %
Boil	Tradition	20 g	20 min	5.5 %
Aroma (end of boil)	Saaz	20 g	0 min	4 %
Whirlpool	Saaz	30 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Copenhagen Lager	Lager	Liquid	2000 ml	Whitelabs