

# Murica' Pils

- Gravity **12.4 BLG**
- ABV ---
- IBU **34**
- SRM **4.4**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.3 kg (92.7%)	82 %	4
Grain	Briess - Carapils Malt	0.22 kg (4.7%)	74 %	3
Grain	Weyermann - Acidulated Malt	0.06 kg (1.3%)	80 %	6
Grain	Weyermann - Melanoiden Malt	0.06 kg (1.3%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	45 min	7 %
Boil	Perle	30 g	15 min	7 %
Aroma (end of boil)	Perle	56 g	0 min	7 %
Dry Hop	Perle	70 g	3 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis