

# pparsniak - American Lager

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **4.6**
- 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 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Jasny 30EBC	0.5 kg (11.1%)	75 %	30
Grain	Pilzneński	4 kg (88.9%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	30 min	10.5 %
Aroma (end of boil)	Centennial	20 g	10 min	10.5 %
Dry Hop	Centennial	60 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa GLW-35	Lager	Dry	10 g	---