

#48 American Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **49**
- SRM **4.6**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **60.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **36.7 liter(s)** of **76C** water or to achieve **60.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (83.3%)	81 %	4
Grain	Monachijski	2 kg (16.7%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Mosaic	50 g	30 min	10 %
Boil	Mosaic	50 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wb 40 70	Lager	Slant	200 ml	---

Notes

- 55 L do zacierania
OG po zacieraniu 1.055
Dolanie 10L wody do wysładzania
OG po gotowaniu 1.055
Mar 14, 2021, 1:55 PM
- ceny surowców:
Słód pilzneński - 25.3
Słód monachijski - 8.2

Marynka - 3.5
Mosaic - 19.50
Drożdże - z poprzedniej warki

ŁĄCZNIE: 56,5 zł

Apr 3, 2021, 10:27 PM

- Po oddzieleniu drożdży oraz osadu białkowego wyszło:
43L

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