

# American Pilsner

- Gravity **11.2 BLG**
- ABV ---
- IBU **33**
- SRM **3.2**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (60%) | 82 %  | 4   |
| Grain | Corn, Flaked        | 1 kg (20%) | 80 %  | 2   |
| Grain | Rice, Flaked        | 1 kg (20%) | 70 %  | 2   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Crystal | 20 g   | 60 min | 4.7 %      |
| Boil    | Cascade | 10 g   | 60 min | 6.8 %      |
| Boil    | Crystal | 30 g   | 10 min | 4.7 %      |
| Boil    | Cascade | 30 g   | 10 min | 6.8 %      |
| Boil    | Cascade | 10 g   | 5 min  | 6.8 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 12 g   | Fermentis  |

## Extras

| Type   | Name         | Amount | Use for | Time   |
|--------|--------------|--------|---------|--------|
| Fining | Irish Moss   | 5 g    | Boil    | 10 min |
| Other  | Łuska Ryżowa | 250 g  | Mash    | 1 min  |

## Notes

- Burzliwa - 21dni - temp.10\* C
  - Diacetylowa - 4-7 dni - temp.15\* C
  - Leżakowanie - 2-3 miesiące - temp. 4\* C
  - Butelkowanie.
  - Refermentacja 14-30 dni - temp. 20 \* C
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