

## Experimental 09326 American Pils. Woda modyfikowana

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **3.6**
- Style **Classic American Pilsner**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **77.8C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 4.5 kg (90%) | 82 %  | 4   |
| Grain | Chit Malt           | 0.5 kg (10%) | 50 %  | 2   |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Mash                | Experimental 09326 | 10 g   | 80 min | 4.8 %      |
| Boil                | Experimental 09326 | 50 g   | 60 min | 4.8 %      |
| Boil                | Experimental 09326 | 25 g   | 15 min | 4.8 %      |
| Aroma (end of boil) | Experimental 09326 | 15 g   | 5 min  | 4.8 %      |

### Yeasts

| Name             | Type  | Form  | Amount  | Laboratory |
|------------------|-------|-------|---------|------------|
| Saflager W 34/70 | Lager | Slant | 1000 ml | Fermentis  |