American pilsner

- Gravity **12.9 BLG**
- ABV **---**
- IBU **32**
- SRM **4.1**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **77C**
- Sparge using **32.3 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7.1 kg *(88.2%)*	82 %	4
Grain	Monachijski	0.3 kg *(3.7%)*	80 %	16
Grain	Strzegom Wiedeński	0.5 kg *(6.2%)*	79 %	10
Grain	Weyermann - Acidulated Malt	0.15 kg *(1.9%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	22 g	60 min	13.7 %
Boil	Cascade	20 g	50 min	6 %
Boil	Cascade	26 g	10 min	6 %
Whirlpool	Mosaic	70 g	0 min	10 %
Dry Hop	Mosaic	80 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.