

## American pils

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **3.5**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pilsner malt  | 4 kg (80%) | 82 %  | 4   |
| Grain | Weyermann - Carapils | 1 kg (20%) | 78 %  | 4   |

### Hops

| Use for   | Name        | Amount | Time   | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil      | Simcoe (US) | 10 g   | 60 min | 14.5 %     |
| Boil      | Simcoe (US) | 10 g   | 5 min  | 14.5 %     |
| Whirlpool | Sabro (USA) | 10 g   | 20 min | 14.8 %     |
| Boil      | Sabro (USA) | 10 g   | 5 min  | 14.8 %     |
| Whirlpool | Mosaic (US) | 10 g   | 20 min | 11.3 %     |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | Fermentis  |