

# American pils

- Gravity **11.7 BLG**
- ABV ---
- IBU **65**
- SRM **3.4**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny płynny	3.4 kg (87.2%)	80 %	6
Sugar	Candi Sugar, Clear	0.25 kg (6.4%)	78.3 %	2
Dry Extract	ekstrakt słodowy jasny suchy	0.25 kg (6.4%)	95 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	10 g	50 min	13.2 %
Boil	Simcoe	10 g	40 min	13.2 %
Aroma (end of boil)	Simcoe	10 g	30 min	13.2 %
Aroma (end of boil)	Simcoe	10 g	20 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	10 min	13.2 %
Whirlpool	Simcoe	30 g	0 min	13.2 %
Dry Hop	Simcoe	90 g	5 day(s)	13.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min