

# American Pils -Under pressure

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **3.3**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (69.8%)	82 %	4
Grain	Bestmalz Carmel Pils	1 kg (23.3%)	75 %	5
Grain	Chit Malt Bestmaltz	0.3 kg (7%)	50 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	13.6 %
Boil	Chinook	20 g	10 min	12.1 %
Boil	Mosaic	20 g	10 min	10 %
Aroma (end of boil)	Chinook	30 g	1 min	12.1 %
Aroma (end of boil)	Mosaic	30 g	1 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Oslo Kveik	Lager	Slant	50 ml	---

## Extras

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

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2.5 g	Boil	10 min
Water Agent	Kwas fosforowy	3 g	Mash	90 min