

# Pilzner Americanos

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM ---
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (70.5%)	80 %	---
Grain	Strzegom Monachijski typ I	1.2 kg (18.8%)	79 %	---
Grain	Briess - Carapils Malt	0.5 kg (7.8%)	74 %	---
Grain	słód zakwaszający	0.18 kg (2.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	14 g	70 min	15.5 %
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Amarillo	14 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	10 g	Boil	15 min
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