

## 123 American Pils

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **3.9**
- Style **Classic American Pilsner**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (90.9%)	82 %	4
Grain	Bestmalz Carmel Pils	0.5 kg (9.1%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	16 g	60 min	14.7 %
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Amarillo	20 g	20 min	9.5 %
Boil	Lemon drop	20 g	1 min	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2308 Munich Lager	Lager	Liquid	100 ml	Wyeast Labs