

#48 American Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **49**
- SRM **4.6**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **60.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **36.7 liter(s)** of **76C** water or to achieve **60.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilzneński | 10 kg (83.3%) | 81 % | 4 |
| Grain | Monachijski | 2 kg (16.7%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | Mosaic | 50 g | 30 min | 10 % |
| Boil | Mosaic | 50 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------|-------|-------|--------|------------|
| Wb 40 70 | Lager | Slant | 200 ml | --- |

Notes

- 55 L do zacierania
OG po zacieraniu 1.055
Dolanie 10L wody do wysładzania
OG po gotowaniu 1.055
Mar 14, 2021, 1:55 PM
- ceny surowców:
Słód pilzneński - 25.3
Słód monachijski - 8.2

Marynka - 3.5
Mosaic - 19.50
Drożdże - z poprzedniej warki
ŁĄCZNIE: 56,5 zł
Apr 3, 2021, 10:27 PM

- Po oddzieleniu drożdży oraz osadu białkowego wyszło:
43L
Apr 3, 2021, 10:27 PM