

## #49 American Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.7**
- Style **Classic American Pilsner**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.9 liter(s)**

### Steps

- Temp **63 C**, Time **20 min**
- Temp **71 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14.5 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (90.9%)	80 %	4
Grain	Monachijski	0.4 kg (9.1%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kohatu	10 g	60 min	5.7 %
Boil	Kohatu	10 g	45 min	5.7 %
Boil	Kohatu	10 g	30 min	5.7 %
Boil	Kohatu	20 g	15 min	5.7 %
Dry Hop	Kohatu	50 g	2 day(s)	5.7 %
Dry Hop	Dr Rudi	100 g	2 day(s)	11.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis