

# African Pils

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- Gravity **12.9 BLG**
- ABV ---
- IBU **73**
- SRM **4.6**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 3.7 kg (78.7%) | 81 %  | 4   |
| Grain | Monachijski        | 0.5 kg (10.6%) | 80 %  | 16  |
| Grain | Strzegom Wiedeński | 0.5 kg (10.6%) | 79 %  | 10  |

## Hops

| Use for | Name             | Amount | Time   | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil    | Southern Passion | 30 g   | 15 min | 12 %       |
| Boil    | Southern Star    | 15 g   | 60 min | 17 %       |
| Boil    | Southern Passion | 20 g   | 30 min | 12 %       |

## Yeasts

| Name                    | Type  | Form   | Amount | Laboratory  |
|-------------------------|-------|--------|--------|-------------|
| Wyeast - Bohemian Lager | Lager | Liquid | 125 ml | Wyeast Labs |