

American Pils

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **42**
- SRM **3.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (90.9%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.7 %
Aroma (end of boil)	Simcoe	100 g	0 min	13.2 %
Dry Hop	Simcoe	100 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Diamond Lager	Lager	Dry	11 g	Danstar

Notes

- Chmiel na aromat dodany po schłodzeniu brzeczki do 75 stopni i przetrzymany przez 20 minut (sekcja "Aromat (koniec gotowania)").
Jan 15, 2019, 11:41 AM