

American Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **50**
- SRM **3.5**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **38.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 6 kg (80%) | 82 % | 4 |
| Grain | Rice, Flaked | 1.5 kg (20%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 30 g | 60 min | 12 % |
| Boil | Citra | 20 g | 30 min | 12 % |
| Boil | Citra | 20 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 12 % |
| Dry Hop | Citra | 20 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M76 Bavarian Lager | Lager | Dry | 20 g | Mangrove Jack's |