

## american pils

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **4**
- Style **Classic American Pilsner**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.5 liter(s)**

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Malteurop<br>Mep©Pilsner | 4.5 kg (92.2%) | 80 %  | 4   |
| Grain | Monachijski              | 0.38 kg (7.8%) | 80 %  | 16  |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Oktawia | 25 g   | 80 min   | 7.8 %      |
| Aroma (end of boil) | Oktawia | 25 g   | 20 min   | 7.8 %      |
| Whirlpool           | Zula    | 25 g   | 30 min   | 7 %        |
| Dry Hop             | Zula    | 25 g   | 7 day(s) | 7 %        |

### Yeasts

| Name         | Type | Form  | Amount  | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale  | Slant | 1200 ml | Fermentis  |