

## American pils

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **3.5**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (80%)	82 %	4
Grain	Weyermann - Carapils	1 kg (20%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe (US)	10 g	60 min	14.5 %
Boil	Simcoe (US)	10 g	5 min	14.5 %
Whirlpool	Sabro (USA)	10 g	20 min	14.8 %
Boil	Sabro (USA)	10 g	5 min	14.8 %
Whirlpool	Mosaic (US)	10 g	20 min	11.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis