

American Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.7**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.3 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (87.7%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.1 kg (3.5%) | 78 % | 4 |
| Grain | Rice, Flaked | 0.25 kg (8.8%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | lunga | 15 g | 30 min | 10 % |
| Whirlpool | Simcoe | 15 g | 1 min | 13.2 % |
| Whirlpool | Citra | 15 g | 1 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------|--------|---------|-------|
| Water Agent | WhirlflocT | 2 g | Boil | 5 min |

| | | | | |
|--|--------------|-----|------|--------|
| Water Agent | Kwas mlekowy | 2 g | Mash | 15 min |
| Dodatek do wody do wyśładzania (2ml/12l) | | | | |