

# American Pils

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **3.7**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	8 g	60 min	12 %
Boil	Citra	6 g	30 min	12 %
Boil	Lemon drop	5 g	30 min	4.6 %
Whirlpool	Lemon drop	5 g	50 min	4.6 %
Dry Hop	Lemon drop	10 g	3 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Lager	Dry	11 g	Fermentis