

American pils

- Gravity **12.1 BLG**
- ABV ---
- IBU **34**
- SRM **3.6**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (84.9%) | 81 % | 4 |
| Grain | Rice, Flaked | 0.4 kg (7.5%) | 70 % | 2 |
| Grain | Briess - Carapils Malt | 0.4 kg (7.5%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | lunga | 16 g | 60 min | 11 % |
| Boil | Styrian Wolf | 20 g | 15 min | 11.1 % |
| Aroma (end of boil) | Styrian Dragon | 20 g | 5 min | 7.2 % |
| Dry Hop | Styrian Wolf | 30 g | 5 day(s) | 11.1 % |
| Dry Hop | Styrian Dragon | 30 g | --- | 7.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 22 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|-------|
| Fining | Whirfloc | 1 g | Boil | 5 min |