

American Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **4.7**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **60.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **52.5 liter(s)**
- Total mash volume **67.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **52.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **60.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	15 kg (100%)	70 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	50 g	60 min	12.3 %
Aroma (end of boil)	Sabro	50 g	10 min	12.3 %
Dry Hop	Idaho 7	100 g	3 day(s)	12.7 %
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP925 High Pressure Lager Yeast	Lager	Liquid	30 ml	White Labs

Notes

- Zakwaszenie wody do zacierania do pH ok. 5,3
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