

# American Pils

- Gravity **11.9 BLG**
- ABV ---
- IBU **43**
- SRM **3.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **6 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **37.4 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **27.8 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (90.1%)	81 %	4
Grain	Weyermann - Vienna Malt	0.25 kg (4.5%)	81 %	7
Grain	Weyermann - Carapils	0.3 kg (5.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	35 g	100 min	13.2 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %
Dry Hop	Simcoe	10 g	3 day(s)	13.2 %
Dry Hop	Azacca	10 g	3 day(s)	14 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Mosaic	10 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min