

American pilsner

- Gravity **12.9 BLG**
- ABV ---
- IBU **32**
- SRM **4.1**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **77C**
- Sparge using **32.3 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 7.1 kg (88.2%) | 82 % | 4 |
| Grain | Monachijski | 0.3 kg (3.7%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 0.5 kg (6.2%) | 79 % | 10 |
| Grain | Weyermann - Acidulated Malt | 0.15 kg (1.9%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Bravo | 22 g | 60 min | 13.7 % |
| Boil | Cascade | 20 g | 50 min | 6 % |
| Boil | Cascade | 26 g | 10 min | 6 % |
| Whirlpool | Mosaic | 70 g | 0 min | 10 % |
| Dry Hop | Mosaic | 80 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis |