

# AmericanPils

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM ---
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.9 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.3 kg (84.2%)	80 %	---
Grain	Briess - Carapils Malt	0.6 kg (8%)	74 %	---
Grain	słód zakwaszający	0.18 kg (2.4%)	--- %	---
Grain	Słód pszeniczny Bestmalz	0.4 kg (5.3%)	82 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	22 g	70 min	5.6 %
Boil	Galaxy	15 g	65 min	15 %
Boil	Citra	30 g	0 min	12 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Cascade PL	25 g	4 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	10 g	Boil	15 min