

# Amerykański Pils

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **44**
- SRM **6**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **25.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	2.2 kg (68.8%)	81 %	26
Sugar	cukier	1 kg (31.3%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	30 min	12.8 %
Boil	Chinook	10 g	10 min	12.8 %
Boil	Mosaic	10 g	10 min	10.5 %
Aroma (end of boil)	centenial	10 g	5 min	4 %
Aroma (end of boil)	Mosaic	55 g	5 min	10.5 %
Aroma (end of boil)	Chinook	40 g	5 min	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis