

CAP

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **5.1**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (51.1%)	80 %	4
Grain	Rice, Flaked	0.3 kg (6.4%)	70 %	2
Grain	Corn, Flaked	1 kg (21.3%)	80 %	2
Grain	Strzegom Monachijski typ II	0.7 kg (14.9%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.3 kg (6.4%)	75 %	30