

# Desitka American Pils

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **45**
- SRM **3.8**
- 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 **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg (63.4%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (12.2%)	78 %	4
Grain	Strzegom Wiedeński	1 kg (24.4%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	50 min	15.5 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	12 g	Fermentis