

# Experimental 09326 American Pils. Woda modyfikowana

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **3.6**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **77.8C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (90%)	82 %	4
Grain	Chit Malt	0.5 kg (10%)	50 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Experimental 09326	10 g	80 min	4.8 %
Boil	Experimental 09326	50 g	60 min	4.8 %
Boil	Experimental 09326	25 g	15 min	4.8 %
Aroma (end of boil)	Experimental 09326	15 g	5 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	1000 ml	Fermentis