

Pilzner Americanos

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- 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 **30.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (70.5%) | 80 % | --- |
| Grain | Strzegom Monachijski typ I | 1.2 kg (18.8%) | 79 % | --- |
| Grain | Briess - Carapils Malt | 0.5 kg (7.8%) | 74 % | --- |
| Grain | słód zakwaszający | 0.18 kg (2.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 14 g | 70 min | 15.5 % |
| Boil | Simcoe | 15 g | 60 min | 13.2 % |
| Boil | Amarillo | 14 g | 5 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|-------|-------|--------|------------|
| niemieckie | Lager | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|------|------|--------|
| Fining | mech irlandzki | 10 g | Boil | 15 min |
|--------|----------------|------|------|--------|