

# Przybrany Amerykaniec

- Gravity **13.1 BLG**
- ABV ---
- IBU **44**
- SRM **4.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **63 C**, Time **80 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **80 min** at **63C**
- Keep mash **10 min** at **74C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	30 g	60 min	10 %
Aroma (end of boil)	Puławski PL	30 g	15 min	6 %
Aroma (end of boil)	Cascade PL	30 g	15 min	5.2 %
Aroma (end of boil)	Cascade PL	20 g	0 min	5.2 %
Aroma (end of boil)	Puławski PL	20 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W-34/70	Lager	Slant	1500 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min