# American Pils (Bud Light)

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **17**
- SRM **2.6**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pilsner malt | 3 kg *(81.1%)* | 82 % | 4 |
| Grain | Corn, Flaked | 0.5 kg *(13.5%)* | 80 % | 2 |
| Grain | Briess - Carapils Malt | 0.2 kg *(5.4%)* | 74 % | 3 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Columbus/Tomahawk/Zeus | 7.5 g | 50 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 7.5 g | 10 min | 15.5 % |

## Yeasts

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

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Fining | whirlfloc | 2.2 g | Boil | 15 min |