

## 129 American Pils

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **4**
- Style **Classic American Pilsner**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.2 kg (76.4%)	82 %	4
Grain	Strzegom Wiedeński	0.6 kg (10.9%)	79 %	10
Grain	Viking Pale Ale malt	0.7 kg (12.7%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	14.7 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Citra	20 g	1 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2308 Munich Lager	Lager	Liquid	100 ml	Wyeast Labs