

## #14 American Pils

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **43**
- SRM **3.5**
- Style **Classic American Pilsner**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.6 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	60 min	18.2 %
Boil	Enigma (AUS)	10 g	20 min	18.2 %
Whirlpool	Enigma (AUS)	30 g	1 min	18.2 %
20min w temperaturze 80C				
Dry Hop	Enigma (AUS)	40 g	3 day(s)	18.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	300 g	---