

#42 American Pils

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **36**
- SRM **3.1**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.5 kg (97.8%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.1 kg (2.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|---------|------------|
| Boil | lunga | 5 g | 100 min | 11 % |
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Lomik | 10 g | 15 min | 3.8 % |
| Boil | Citra | 20 g | 15 min | 12 % |
| Boil | Cascade | 20 g | 1 min | 6 % |
| Boil | Mosaic | 20 g | 1 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|--------|---------|------------|
| WLP800 - Pilsner Lager Yeast | Lager | Liquid | 1000 ml | White Labs |

Notes

- Cascade + Mosaic na wyłączenie palnika (0,5 min)

fermentacja 9-12°C, przerwa Diacetylowa 2 dni ~15-16°C z 2 rurkami miedzianymi.

start + zadanie drożdży - 9°C,

5 dzień - 10°C

10 dzień - 11°C

15 dzień - 12°C.

Przerwa Diacetylowa w okolicach 20 dnia (w zależności od stanu fermentacji)

Drożdże ze startera, gęstwa użyta do Baltic Porter (Zew Morza).

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