

## #49 American Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.7**
- Style **Classic American Pilsner**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.9 liter(s)**

### Steps

- Temp **63 C**, Time **20 min**
- Temp **71 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14.5 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (90.9%)  | 80 %  | 4   |
| Grain | Monachijski         | 0.4 kg (9.1%) | 80 %  | 16  |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Kohatu  | 10 g   | 60 min   | 5.7 %      |
| Boil    | Kohatu  | 10 g   | 45 min   | 5.7 %      |
| Boil    | Kohatu  | 10 g   | 30 min   | 5.7 %      |
| Boil    | Kohatu  | 20 g   | 15 min   | 5.7 %      |
| Dry Hop | Kohatu  | 50 g   | 2 day(s) | 5.7 %      |
| Dry Hop | Dr Rudi | 100 g  | 2 day(s) | 11.8 %     |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11 g   | Fermentis  |