

# American Pils 12,5

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **3.3**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **7 %**
- Size with trub loss **53.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.7 liter(s)**
- Total mash volume **43.6 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **32.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **42.3 liter(s)** of **76C** water or to achieve **64.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	10 kg (91.7%)	82 %	4
Grain	Weyermann - Carapils	0.8 kg (7.3%)	78 %	4
Grain	Pszeniczny	0.1 kg (0.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	45 g	60 min	11 %
Boil	lunga	45 g	30 min	11 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Aroma (end of boil)	Centennial	50 g	0 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis w34/70	Lager	Dry	45 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirflock	1 g	Boil	10 min
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