

# American PILS

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **2.3**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **37.2 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **56.8C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **37.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (94.3%)	80.5 %	2
Grain	Briess - Carapils Malt	0.3 kg (5.7%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Cascade	30 g	0 min	6 %
Dry Hop	Citra	40 g	0 day(s)	12 %
Dry Hop	Cascade	70 g	---	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale w34/70	Lager	Dry	11.5 g	safale

## Extras

Type	Name	Amount	Use for	Time
Fining	IRISH MOSS	5 g	Boil	10 min