

American PILS

- Gravity **11.4 BLG**
- ABV ---
- 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 |