

# American Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **3.1**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **52.4 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **40 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **70C**
- Sparge using **37.2 liter(s)** of **76C** water or to achieve **52.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep Pilsner	5 kg (61.7%)	84 %	4
Grain	Weyermann - Carapils	0.5 kg (6.2%)	78 %	4
Grain	Dextrin Malt Crisp	0.4 kg (4.9%)	80 %	3
Grain	Pale Ale Clear Choice Extra-Crisp	0.5 kg (6.2%)	77 %	3
Grain	CaraBody-Viking Malt	0.4 kg (4.9%)	75 %	5
Grain	Pale Ale Maris Otter Extra-Crisp	0.8 kg (9.9%)	80 %	3
Adjunct	Platki owsiane	0.5 kg (6.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	11.7 %
Boil	Cascade	20 g	20 min	8.3 %
Boil	Centennial	20 g	20 min	10.5 %
Boil	Citra	25 g	10 min	13.1 %
Aroma (end of boil)	Citra	25 g	5 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Diamond Lager Yeast	Lager	Slant	400 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc-T	5 g	Boil	10 min