

# American Pils

- Gravity **13.6 BLG**
- ABV ---
- IBU **35**
- SRM **7.4**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **72.5 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **40 liter(s)**
- Total mash volume **52.5 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **40 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **45 liter(s)** of **76C** water or to achieve **72.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	11 kg (88%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (8%)	79 %	15
Grain	Cara Gold Castlemalting	0.5 kg (4%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	60 min	8.9 %
Boil	Chinook	10 g	50 min	11.2 %
Aroma (end of boil)	Chinook	25 g	25 min	11.2 %
Aroma (end of boil)	Citra	20 g	10 min	13.5 %
Aroma (end of boil)	Citra	30 g	0 min	13.5 %
Aroma (end of boil)	Chinook	15 g	0 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W34/70	Lager	Slant	240 ml	Fermentis
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