

American pils

- Gravity **11.7 BLG**
- ABV ---
- IBU **65**
- SRM **3.4**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|----------------|--------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny płynny | 3.4 kg (87.2%) | 80 % | 6 |
| Sugar | Candi Sugar, Clear | 0.25 kg (6.4%) | 78.3 % | 2 |
| Dry Extract | ekstrakt słodowy jasny suchy | 0.25 kg (6.4%) | 95 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Boil | Simcoe | 10 g | 50 min | 13.2 % |
| Boil | Simcoe | 10 g | 40 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 10 g | 30 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 10 g | 20 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 20 g | 10 min | 13.2 % |
| Whirlpool | Simcoe | 30 g | 0 min | 13.2 % |
| Dry Hop | Simcoe | 90 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |