

# American Pils (Bud Light 01)

- Gravity **10.5 BLG**
- ABV ---
- IBU **19**
- SRM **3.1**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (85.1%)	82 %	4
Grain	Corn, Flaked	0.5 kg (10.6%)	80 %	2
Grain	Briess - Carapils Malt	0.2 kg (4.3%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	7.5 g	50 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	7.5 g	10 min	15.5 %
Aroma (end of boil)	Amarillo	30 g	3 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa 34/70	Lager	Dry	22 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	2.2 g	Boil	15 min