

Amerykański Pils

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **4.3**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4.6 kg (82.1%) | 80.5 % | 2 |
| Grain | Strzegom Monachijski typ II | 1 kg (17.9%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 60 min | 4 % |
| Boil | Cascade | 15 g | 5 min | 6 % |
| Boil | Centennial | 18 g | 5 min | 10.5 % |
| Boil | Lublin (Lubelski) | 38 g | 15 min | 4 % |
| Aroma (end of boil) | Cascade | 10 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 20 g | Fermentis |