

Kamusznik - American Pilsner

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **3.6**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (75%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (12.5%) | 78 % | 4 |
| Grain | Rice, Flaked | 0.5 kg (12.5%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Boil | Simcoe | 10 g | 10 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 10 g | 15 min | 13.2 % |
| Dry Hop | Nelson Sauvign | 50 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|------|--------|-----------------|
| Mangrove Jack's M54 | Lager | Dry | 11 g | Mangrove Jack's |