

#089 American Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **3.1**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 4.3 kg (95.6%) | 80.5 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg (4.4%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Talus | 20 g | 60 min | 8.2 % |
| Boil | Talus | 30 g | 10 min | 8.2 % |
| Dry Hop | Talus | 25 g | 3 day(s) | 8.2 % |
| Dry Hop | Amora Preta | 50 g | 3 day(s) | 11.2 % |
| Dry Hop | Nectaron | 20 g | 3 day(s) | 12 % |
| Dry Hop | Citra | 15 g | 3 day(s) | 12.7 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Fining | whirfloc T | 1.25 g | Boil | 10 min |
| Other | pożywka dla drożdży Wyeast | 3 g | Boil | 10 min |