

## #16 - American Pilsner 20L

- Gravity **12.9 BLG**
- ABV ---
- IBU **37**
- SRM **4.5**
- Style **Classic American Pilsner**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (71.4%)	79 %	6
Grain	Pszeniczny	1 kg (28.6%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	11.2 %
Boil	Belma	10 g	30 min	9.4 %
Boil	Belma	10 g	10 min	9.4 %
Boil	Belma	10 g	5 min	9.4 %
Whirlpool	Belma	10 g	0 min	9.4 %
Dry Hop	Belma	20 g	4 day(s)	9.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	11 g	Saflager

### Notes

- Warzone 13 Lutego 2017  
Przed gotowaniem 17,5L 10 BLG  
Po gotowaniu 14L 13,5BLG

Cicha 6 Marca 2017  
5BLG  
62g cukry + 0,5L wody  
*Mar 10, 2017, 2:50 PM*