

## 58 American Pils

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **4**
- Style **Classic American Pilsner**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.8 kg (95%)	80 %	4
Grain	Castlemalting - Cara Clair	0.2 kg (5%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.3 %
Boil	Citra	25 g	1 min	12 %
Dry Hop	Citra	25 g	2 day(s)	13.7 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	150 ml	Fermentis