

american pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **4**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Mep©Pilsner	4.5 kg (92.2%)	80 %	4
Grain	Monachijski	0.38 kg (7.8%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	80 min	7.8 %
Aroma (end of boil)	Oktawia	25 g	20 min	7.8 %
Whirlpool	Zula	25 g	30 min	7 %
Dry Hop	Zula	25 g	7 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1200 ml	Fermentis