

# American Pils Polish Hops

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **6.5**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	BESTMALZ - Best Melanoidin Light	1 kg (16.7%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	30 g	60 min	7 %
Boil	Zula	20 g	20 min	8.3 %
Aroma (end of boil)	Książęcy	20 g	0 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
novalager	Lager	Dry	11 g	---