

# American Pilsner

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- Gravity **13.6 BLG**
- ABV ---
- IBU **48**
- SRM **4.4**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Stód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (80%)	80 %	4
Grain	Weyermann - Carapils	1 kg (20%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Crystal	15 g	20 min	4.5 %
Boil	Crystal	15 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min