

American Pilsner 30L

- Gravity **12.4 BLG**
- ABV ---
- IBU **36**
- SRM **5.2**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.6 kg (70.7%) | 79 % | 6 |
| Grain | Pszeniczny | 1.49 kg (29.3%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|---------|----------|------------|
| Boil | Magnat | 10 g | 60 min | 11.2 % |
| Boil | Belma | 20 g | 30 min | 9.4 % |
| Boil | Belma | 10 g | 10 min | 9.4 % |
| Aroma (end of boil) | Belma | 30 g | 5 min | 9.4 % |
| Dry Hop | Belma | 39.99 g | 4 day(s) | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| W34/70 | Lager | Dry | 11.5 g | Saflager |