

# AMERICAN PILSNER

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **44**
- SRM **4**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **70 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann -Eraclea Pilsner	3 kg (46.2%)	81 %	4
Grain	Strzegom Pilzneński	1.5 kg (23.1%)	80 %	4
Grain	Płatki ryżowe	1.5 kg (23.1%)	80 %	2
Grain	Weyermann - Carapils	0.5 kg (7.7%)	75 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra (USA)	30 g	5 min	13.6 %
Boil	Mosaic (USA)	30 g	5 min	11.4 %
Boil	Centennial (USA)	25 g	5 min	10.1 %
Whirlpool	Citra (USA)	30 g	20 min	13.6 %
Whirlpool	Mosaic (USA)	30 g	20 min	11.4 %
Whirlpool	Centennial (USA)	15 g	20 min	10.1 %
Dry Hop	Citra (USA)	20 g	3 day(s)	13.6 %
Dry Hop	Mosaic (USA)	15 g	3 day(s)	11.4 %
Dry Hop	Strata (USA)	100 g	3 day(s)	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	350 ml	Fermentis
FERMENTACJA W 17-18°C-OD POCZĄTKU DOBICIE DO 10 SAMO DO 15 PSI.				

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc tabletki	1.5 g	Boil	10 min
Other	pożywka Servomyces Lallemand	0.3 g	Boil	10 min

## Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-12  
Mg-4  
Na-9  
Cl-21  
S04-15  
HCO3-24  
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