

# AMERICAN PILSNER

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- 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 15°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<br>Servomyces<br>Lallemand | 0.3 g  | Boil    | 10 min |

## Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-50  
Mg-5  
Na-15  
Cl-50  
S04-85  
HCO3-15  
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