

# AMERPILSKASS

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **3.7**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (89.7%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (5.1%)	78 %	4
Grain	Strzegom Monachijski typ II	0.2 kg (5.1%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	30 g	5 min	17 %
Aroma (end of boil)	Citra	50 g	5 min	13.8 %
Dry Hop	Nelson Sauvignon	50 g	5 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Slant	200 ml	Mangrove Jack's