

# Classic American Pilsner

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **4.5**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	4 kg (76.2%)	80 %	5
Grain	kukurydza	1 kg (19%)	85 %	3
Grain	Colorado Crystal	0.25 kg (4.8%)	79 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle PL	35 g	60 min	8 %
Boil	Saaz (Czech Republic)	10 g	30 min	3.21 %
Boil	Saaz (Czech Republic)	10 g	20 min	3.21 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	0 min	3.21 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP840 - American Lager Yeast	Lager	Liquid	1600 ml	White Labs

## Notes

- Pilnować żeby woda do wysładzania miała < 76 żeby nie wypłukać zbyt dużo tanin  
*Apr 20, 2018, 1:04 PM*
- 1kg kukurydzy + 0,25kg siodu - 2l wody - 70C 15 min i zagotować  
14l 62C - 4kg słodów

dodać kukurydzę do zacieru  
*Apr 20, 2018, 1:35 PM*