

# Classic American Pilsner

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **4.4**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzński 6-rzędowy  | 3.5 kg (74.5%) | 80 %  | 3   |
| Grain | Płatki kukurydziane | 1 kg (21.3%)   | 80 %  | 0.5 |
| Grain | Pale Crystal        | 0.2 kg (4.3%)  | 80 %  | 90  |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Tradition | 30 g   | 90 min | 5.5 %      |
| Boil                | Tradition | 20 g   | 20 min | 5.5 %      |
| Aroma (end of boil) | Saaz      | 20 g   | 0 min  | 4 %        |
| Whirlpool           | Saaz      | 30 g   | 0 min  | 4 %        |

## Yeasts

| Name             | Type  | Form   | Amount  | Laboratory |
|------------------|-------|--------|---------|------------|
| Copenhagen Lager | Lager | Liquid | 2000 ml | Whitelabs  |