

IPILSNER

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **37**
- SRM **3.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 5.25 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Amarillo | 25 g | 10 min | 9.5 % |
| Boil | Amarillo | 25 g | 5 min | 9.5 % |
| Boil | Mosaic | 25 g | 5 min | 10 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 400 ml | Fermentis |