

American Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **3.6**
- Style **Bohemian Pilsener**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.7 kg (88.1%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.5 kg (11.9%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil | Mosaic | 10 g | 60 min | 12.2 % |
| Boil | Saaz (Czech Republic) | 40 g | 30 min | 3 % |
| Boil | Saaz (Czech Republic) | 40 g | 20 min | 3 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 10 min | 3 % |
| Dry Hop | Mosaic Cryo | 25 g | 2 day(s) | 21.3 % |
| Dry Hop | Sabro Cryo | 25 g | 2 day(s) | 24 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|--------|--------|-------------|
| Wyeast - 2278 Czech Pils | Lager | Liquid | 150 ml | Wyeast Labs |

Notes

- Woda RO 15L, kran 13L -> kwas mlekowy 3 ml

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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