

# 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

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