

## American pils

- Gravity **11.7 BLG**
- ABV ---
- IBU **65**
- SRM **3.4**
- Style **Classic American Pilsner**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Fermentables

| Type           | Name                              | Amount         | Yield  | EBC |
|----------------|-----------------------------------|----------------|--------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny płynny | 3.4 kg (87.2%) | 80 %   | 6   |
| Sugar          | Candi Sugar, Clear                | 0.25 kg (6.4%) | 78.3 % | 2   |
| Dry Extract    | ekstrakt słodowy jasny suchy      | 0.25 kg (6.4%) | 95 %   | 4   |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Simcoe | 10 g   | 60 min   | 13.2 %     |
| Boil                | Simcoe | 10 g   | 50 min   | 13.2 %     |
| Boil                | Simcoe | 10 g   | 40 min   | 13.2 %     |
| Aroma (end of boil) | Simcoe | 10 g   | 30 min   | 13.2 %     |
| Aroma (end of boil) | Simcoe | 10 g   | 20 min   | 13.2 %     |
| Aroma (end of boil) | Simcoe | 20 g   | 10 min   | 13.2 %     |
| Whirlpool           | Simcoe | 30 g   | 0 min    | 13.2 %     |
| Dry Hop             | Simcoe | 90 g   | 5 day(s) | 13.2 %     |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | Fermentis  |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 10 min |