

## #35 American Pils

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **35**
- SRM **4.5**
- Style **Classic American Pilsner**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński Viking Malt	5 kg (83.3%)	80 %	5
Grain	Pale Ale	1 kg (16.7%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	20 g	60 min	15.1 %
Boil	Amarillo	20 g	10 min	7.1 %
Boil	Amarillo	10 g	0 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	11 g	---
S-189	Lager	Dry	11 g	---

### Notes

- Wyszło 25L 13,6BLG  
Podzielone na dwa wiadra po ok. 12, 5

Drozdze 19xii ok00:30 do 14stC  
A: suche S-189  
B: suche W34/70

19xii wieczorem ok. 8sC bez fermentacji

22xii 11,5stC:

A: 12,5 blg

B: 12.9 blg

23xii 15stC:

A: 11,5blg

B: 11blg

25xii 11stC

A: 9,5 blg

B: 7blg

27XII 11:00 7stC

A: 7,5 BLG

B: 6 BLG

29XII 20:00 7stC

A: 6,9blg

B: 6blg

31xii 11stC

A: 6blg

B: 4,9blg

1Xii 9stC

A: 6blg

B: 4,9blg

Cicha

4/01 10stC

A: 4,5blg

B: 5 blg

Rozlew

Cicha

13/02 12stC 0,3l + 62g cukru dla 2,4 CO2

A: 4,5blg

B: 4,5 blg

*Dec 20, 2018, 9:06 PM*