

American pils

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **3.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (80%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 1 kg (20%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil | Simcoe (US) | 10 g | 60 min | 14.5 % |
| Boil | Simcoe (US) | 10 g | 5 min | 14.5 % |
| Whirlpool | Sabro (USA) | 10 g | 20 min | 14.8 % |
| Boil | Sabro (USA) | 10 g | 5 min | 14.8 % |
| Whirlpool | Mosaic (US) | 10 g | 20 min | 11.3 % |

Yeasts

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