

# American Pils (Bud Light 01)

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **21**
- SRM **2.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (67.6%)	80 %	5
Grain	Corn, Flaked	1 kg (27%)	80 %	2
Grain	Briess - Carapils Malt	0.2 kg (5.4%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	7.5 g	50 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	7.5 g	10 min	15.5 %
Aroma (end of boil)	Amarillo	30 g	3 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa 34/70	Lager	Dry	22 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	2.2 g	Boil	15 min