

# American pilsner

- Gravity **12.9 BLG**
- ABV ---
- IBU **32**
- SRM **4.1**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **77C**
- Sparge using **32.3 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt         | 7.1 kg (88.2%) | 82 %  | 4   |
| Grain | Monachijski                 | 0.3 kg (3.7%)  | 80 %  | 16  |
| Grain | Strzegom Wiedeński          | 0.5 kg (6.2%)  | 79 %  | 10  |
| Grain | Weyermann - Acidulated Malt | 0.15 kg (1.9%) | 80 %  | 6   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Bravo   | 22 g   | 60 min   | 13.7 %     |
| Boil      | Cascade | 20 g   | 50 min   | 6 %        |
| Boil      | Cascade | 26 g   | 10 min   | 6 %        |
| Whirlpool | Mosaic  | 70 g   | 0 min    | 10 %       |
| Dry Hop   | Mosaic  | 80 g   | 7 day(s) | 10 %       |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis  |