

# amerykaniec

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **38**
- SRM **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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (71.4%)	82 %	4
Grain	Bestmalz Carmel Pils	1 kg (14.3%)	75 %	5
Grain	Strzegom Pilzneński	1 kg (14.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Aroma (end of boil)	Willamette	50 g	5 min	5 %
Aroma (end of boil)	Cascade	50 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirlfloc	1.25 g	Boil	10 min
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