

# Amerykański Pils

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **4.3**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.6 kg (82.1%)	80.5 %	2
Grain	Strzegom Monachijski typ II	1 kg (17.9%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Boil	Cascade	15 g	5 min	6 %
Boil	Centennial	18 g	5 min	10.5 %
Boil	Lublin (Lubelski)	38 g	15 min	4 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	20 g	Fermentis