

# Amerykański Pilsner

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **3.8**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10.5 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński           | 2.7 kg (90%) | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.3 kg (10%) | 78 %  | 4   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Centennial | 10 g   | 60 min | 10.5 %     |
| Boil    | Centennial | 30 g   | 5 min  | 10.5 %     |
| Boil    | Centennial | 30 g   | 1 min  | 10.5 %     |

## Yeasts

| Name                        | Type  | Form  | Amount | Laboratory |
|-----------------------------|-------|-------|--------|------------|
| Wyeast 2308<br>Munich Lager | Lager | Slant | 90 ml  | Wyeast     |