

AMPILS

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **17**
- SRM **3.9**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.9 kg (95.1%) | 80 % | 4 |
| Adjunct | Pszenica niesłodowana | 0.2 kg (4.9%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Chinook | 15 g | 10 min | 13 % |
| Aroma (end of boil) | Mosaic | 15 g | 10 min | 10 % |