

# Pils amerykański

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **3.7**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (90.9%)	82 %	4
Grain	Bestmalz Carmel Pils	0.5 kg (9.1%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Citra	10 g	15 min	12 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Simcoe	10 g	6 min	13.2 %
Boil	Citra	10 g	3 min	12 %
Boil	Amarillo	10 g	0 min	9.5 %
Dry Hop	Citra	25 g	4 day(s)	12 %
Dry Hop	Amarillo	25 g	4 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	30 ml	Fermentum Mobile