

# Pils cienkusz Amerykańskie chmiele

- Gravity **10 BLG**
- ABV **4 %**
- IBU **47**
- SRM **7**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	2.85 kg (89.1%)	81 %	26
Sugar	cukier	0.35 kg (10.9%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	30 min	12.8 %
Boil	Mosaic	25 g	5 min	11 %
Boil	Centennial	25 g	5 min	6.2 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	centennial	50 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis