American Pils

- Gravity **14 BLG**
- ABV **---**
- IBU **68**
- SRM **15.8**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.1 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.8 kg *(69.1%)*	80 %	4
Grain	Strzegom pszeniczny	0.7 kg *(12.7%)*	81 %	6
Grain	Caramunich Malt	1 kg *(18.2%)*	79 %	110

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	30 g	60 min	11 %
Boil	Equinox	20 g	15 min	13.1 %
Aroma (end of boil)	Simcoe	30 g	3 min	13 %
Aroma (end of boil)	Equinox	30 g	5 min	13.1 %
Dry Hop	Equinox	50 g	3 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	200 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.