

# Forza Inter

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **3.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 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 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **70 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **70C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilnenski Eraclea	5 kg (96.2%)	80 %	4
Grain	carapils	0.2 kg (3.8%)	--- %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	30 min	10 %
Aroma (end of boil)	Spalter select	50 g	15 min	4 %
Whirlpool	saaz PL	30 g	20 min	2.7 %
Dry Hop	Hallertau Mittelfruh	50 g	2 day(s)	3.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis