

# Italian Pils Piter86

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **3.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (89.1%)	82 %	4
Grain	Viking Wheat Malt	0.2 kg (4%)	83 %	5
Grain	Weyermann - Carapils	0.25 kg (5%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	30 g	70 min	4.3 %
Boil	Sybilla	20 g	20 min	3.5 %
Boil	Spält	10 g	20 min	5.5 %
Aroma (end of boil)	Spält	30 g	0 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis