

# Italian Pils

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	3 kg (90.9%)	80 %	5
Grain	Briess - Carapils Malt	0.1 kg (3%)	74 %	3
Grain	Płatki ryżowe kleikowane	0.2 kg (6.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Boil	Cascade PL	15 g	30 min	5.2 %
Dry Hop	Cascade	10 g	5 day(s)	6 %
Dry Hop	Saaz (Czech Republic)	10 g	5 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	2 g	Boil	10 min