

# Pils włoski Italia

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **3.6**
- Style **Bohemian Pilsener**

## 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 **20.5 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.56 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **67.9C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (89.1%)	81 %	4
Grain	Pszeniczny	0.2 kg (4%)	85 %	4
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 %
Aroma (end of boil)	Sybilla	20 g	15 min	3.5 %
Aroma (end of boil)	Hallertau Spalt Select	10 g	15 min	3.4 %
Aroma (end of boil)	Hallertau Spalt Select	30 g	0 min	3.4 %
Dry Hop	Hallertau Spalt Select	50 g	2 day(s)	3.4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11 g	Fermentis