

Italian Pils v.2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **2.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (93%)	81 %	2
Grain	Weyermann - Carapils	0.3 kg (7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.8 %
Aroma (end of boil)	Spalt Select TB	20 g	10 min	3.8 %
Aroma (end of boil)	Tettnanger TB	20 g	10 min	2.5 %
Dry Hop	Spalt Select TB	30 g	3 day(s)	3.8 %
Dry Hop	Tettnanger TB	30 g	3 day(s)	2.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis

Notes

- Woda RO 1:1 Kran
Zacieranie 18L -> 2 ml kwas mlekowy
Wysładzanie 10L -> 1 ml kwas mlekowy

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

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