

#41 Włoski Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **3.7**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **41.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **25.9 liter(s)** of **76C** water or to achieve **41.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński | 7 kg (90.3%) | 81 % | 4 |
| Grain | Acid Malt | 0.5 kg (6.5%) | 58.7 % | 6 |
| Grain | Weyermann - Carapils | 0.25 kg (3.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | lunga | 50 g | 30 min | 11 % |
| Aroma (end of boil) | Saaz | 100 g | 10 min | 4.38 % |
| Whirlpool | Saaz | 50 g | 0 min | 4.38 % |
| w 90. stopniach | | | | |
| Dry Hop | Cascade | 100 g | 2 day(s) | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 35 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------------|------------------------------|--------|---------|-------|
| Water Agent | Gips piwowarski | 7 g | Mash | 0 min |
| 1,8 łyżeczki | | | | |
| Water Agent | Sól | 2 g | Mash | 0 min |
| 0,3 łyżeczki | | | | |
| Water Agent | Calcium Chloride (dihydrate) | 4 g | Mash | 0 min |
| 0,9 łyżeczki | | | | |

Notes

- Przepis z "Piwowara". Woda w 100% Żywiecki Kryształ, modyfikowana dodatkami jak w przepisie powyżej.

Start fermentacji 10 stopni. Po 24h podniesienie temperatury do 11.

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