

Italian Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.2 kg (91.4%) | 82 % | 4 |
| Grain | Castlemating - Caramel Pils | 0.3 kg (8.6%) | 78 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil | Marynka | 15 g | 60 min | 7.8 % |
| Boil | Marynka | 10 g | 30 min | 7.8 % |
| Aroma (end of boil) | Marynka | 25 g | 5 min | 7.8 % |
| Dry Hop | Saaz (Czech Republic) | 50 g | 3 day(s) | 4.5 % |
| Dry Hop | Hallertau Blanc | 50 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |

Notes

- Woda RO kran 1:1
 - zacieranie 17L 12+5L -> 2ml kwas mlekowy
 - wysładzanie 9L 7+2L -> 1ml kwas mlekowy

Ph kontrola przy zacieraniu na poziomie 5.2-5.4
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