

## italian pils

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **3.4**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (91.8%)	80 %	4
Grain	Viking Carabody	0.4 kg (8.2%)	80 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	10.5 %
Boil	Hallertau Blanc	15 g	15 min	11 %
Aroma (end of boil)	Hallertau Blanc	35 g	5 min	11 %