

# Pils Italiana

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **73**
- SRM **5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **77C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	4.8 kg (96%)	80 %	8
Grain	Weyermann - Carapils	0.2 kg (4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat SZYSZKA	55 g	60 min	11.2 %
Boil	Saaz (Czech Republic)	65 g	10 min	4.5 %
Whirlpool	Saaz (Czech Republic)	35 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W 34/70	Lager	Slant	400 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirlflock	8 g	Boil	5 min
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## Notes

- Za duża goryczka (dać mniej Magnat)  
*Nov 2, 2021, 4:09 PM*