

# Włoski Pils Damiana

- Gravity **11.9 BLG**
- ABV ---
- IBU **27**
- SRM **3.5**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.2 kg (88.5%)	81 %	4
Grain	Pszeniczny	0.25 kg (4.3%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (5.1%)	78 %	4
Grain	Zakwaszający Weyermann	0.125 kg (2.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	10 g	70 min	8 %
Boil	Hallertau Tradition	30 g	50 min	5 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis s-23	Lager	Dry	34.5 g	---