

## #63 Pils Izabella

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **3.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **23.6 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.38 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **50 C**, Time **1 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **14.5 liter(s)** of strike water to **54.4C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **35 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.9 kg (90.7%)	81 %	4
Grain	Monachijski	0.3 kg (7%)	80 %	16
Grain	Cara-Pils/Dextrine	0.1 kg (2.3%)	72 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	10 %
Aroma (end of boil)	Izabella	50 g	15 min	6 %
Aroma (end of boil)	Izabella	50 g	5 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	Kwas mlekowy	2 g	Mash	60 min