

Italian Pils Luigi

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **3.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **66 liter(s)**
- Trub loss **2 %**
- Size with trub loss **70.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **80.5 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **46.2 liter(s)**
- Total mash volume **61.6 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **46.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **49.7 liter(s)** of **76C** water or to achieve **80.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	13.8 kg (89.6%)	82 %	4
Grain	Chit Malt	1.5 kg (9.7%)	50 %	2
Grain	Melanoiden Malt	0.1 kg (0.6%)	80 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	100 g	60 min	6.8 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	30 min	3 %
Aroma (end of boil)	Sladek	50 g	0 min	6 %
Dry Hop	Sladek 100 i saaz 100	200 g	5 day(s)	6 %