

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 % |