

Italian Pils Piter86

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **3.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.5 kg (89.1%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.2 kg (4%) | 83 % | 5 |
| Grain | Weyermann - Carapils | 0.25 kg (5%) | 78 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Puławski | 30 g | 70 min | 4.3 % |
| Boil | Sybilla | 20 g | 20 min | 3.5 % |
| Boil | Spält | 10 g | 20 min | 5.5 % |
| Aroma (end of boil) | Spält | 30 g | 0 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |