

# PILS 5 ITALIAN

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **5.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Barke Pilsner	5 kg (87.7%)	81 %	5
Grain	Weyermann - Pilsner Premium	0.5 kg (8.8%)	81 %	2
Grain	Weyermann - Caramunich I	0.2 kg (3.5%)	75 %	90

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	20 g	20 min	9.7 %
Boil	Izabella	20 g	20 min	6.8 %
Boil	Zula	20 g	7 min	9.7 %
Boil	Izabella	20 g	7 min	6.8 %
Whirlpool	Zula	30 g	20 min	9.7 %
Whirlpool	Izabella	30 g	20 min	6.8 %
Dry Hop	Zula	30 g	5 day(s)	9.7 %
Dry Hop	Izabella	30 g	5 day(s)	6.8 %

Chmiel na zimno w połowie fermentacji burzliwej.max 5 dni i wyciągnąć lub przelać piwo.W tym przypadku trzeci dzień.

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	300 ml	Fermentum Mobile

GĘSTWA 24H ŚREDNIO ZWARTA FERMENTACJA W 15°C-POCZĄTEK 5 JAK RUSZYŁY 15 PSI

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc tabletki	1.5 g	Boil	10 min
Other	pożywka Wyeast	2.5 g	Boil	10 min

## Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-12  
Mg-4  
Na-9  
Cl-21  
S04-15  
HCO3-24  
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