

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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