

Włoski Pils

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **35**
- SRM **4.4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński | 8 kg (97%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.25 kg (3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Puławski | 30 g | 60 min | 8.9 % |
| Aroma (end of boil) | Hallertau Spalt Select | 90 g | 15 min | 3.4 % |
| Whirlpool | Saaz (Czech Republic) | 60 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 34.5 g | --- |