

## #41 Włoski Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **3.7**
- Style **Classic American Pilsner**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **41.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **23.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **25.9 liter(s)** of **76C** water or to achieve **41.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (90.3%)	81 %	4
Grain	Acid Malt	0.5 kg (6.5%)	58.7 %	6
Grain	Weyermann - Carapils	0.25 kg (3.2%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	30 min	11 %
Aroma (end of boil)	Saaz	100 g	10 min	4.38 %
Whirlpool	Saaz	50 g	0 min	4.38 %
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Dry Hop	Cascade	100 g	2 day(s)	5.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	35 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	7 g	Mash	0 min
1,8 łyżeczki				
Water Agent	Sól	2 g	Mash	0 min
0,3 łyżeczki				
Water Agent	Calcium Chloride (dihydrate)	4 g	Mash	0 min
0,9 łyżeczki				

## Notes

- Przepis z "Piwowara". Woda w 100% Żywiecki Kryształ, modyfikowana dodatkami jak w przepisie powyżej.

Start fermentacji 10 stopni. Po 24h podniesienie temperatury do 11.

*Apr 3, 2021, 10:02 AM*