

# ITALIAN PILS

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **3.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilsneński | 2.6 kg (95.9%) | 80 %  | 4   |
| Grain | Weyermann - Carapils        | 0.06 kg (2.2%) | 78 %  | 4   |
| Grain | Monachijski                 | 0.05 kg (1.8%) | 80 %  | 16  |

## Hops

| Use for   | Name                  | Amount | Time     | Alpha acid |
|-----------|-----------------------|--------|----------|------------|
| Boil      | Iunga                 | 11 g   | 70 min   | 12 %       |
| Whirlpool | Saaz (Czech Republic) | 62 g   | 0 min    | 4.5 %      |
| Dry Hop   | Saaz (Czech Republic) | 38 g   | 2 day(s) | 4.5 %      |

## Yeasts

| Name   | Type  | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| w34/70 | Lager | Dry  | 11 g   | ---        |

## Notes

- Za szybkie przelanie do kega, diacetyl  
*Sep 17, 2021, 7:43 PM*