

# Italian Pils Piter86

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **3.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt         | 4.5 kg (89.1%) | 82 %  | 4   |
| Grain | Viking Wheat Malt           | 0.2 kg (4%)    | 83 %  | 5   |
| Grain | Weyermann - Carapils        | 0.25 kg (5%)   | 78 %  | 4   |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2%)    | 80 %  | 6   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Puławski | 30 g   | 70 min | 4.3 %      |
| Boil                | Sybilla  | 20 g   | 20 min | 3.5 %      |
| Boil                | Spält    | 10 g   | 20 min | 5.5 %      |
| Aroma (end of boil) | Spält    | 30 g   | 0 min  | 5.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |