

# Italian Pilsner

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **3.3**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Eraclea Pilsner Malt	6.25 kg (95.7%)	81 %	3
Grain	Weyermann - Carapils	0.15 kg (2.3%)	81 %	5
Grain	Weyermann - Acidulated Malt	0.13 kg (2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	50 g	60 min	3.4 %
Boil	Perle	40 g	20 min	7 %
Aroma (end of boil)	Perle	20 g	10 min	7 %
Whirlpool	Hallertau Mittelfruh	40 g	1 min	3 %
Dry Hop	Hallertau Mittelfruh	40 g	3 day(s)	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis

## Notes

- 5g Mittelfruh na biotransformację  
*Mar 18, 2024, 8:43 AM*