

## italian pilsner

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- Gravity **11.9 BLG**
- ABV ---
- IBU **29**
- SRM **3.6**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.2 kg (91.3%)	80 %	4
Grain	Strzegom Wiedeński	0.4 kg (8.7%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	perle	30 g	40 min	7.8 %
Whirlpool	Spalt	50 g	15 min	5.5 %
Dry Hop	Hallertau Mittelfruh	50 g	2 day(s)	3 %