

Włoski Pils Damiana

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 5.2 kg (88.5%) | 81 % | 4 |
| Grain | Pszeniczny | 0.25 kg (4.3%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (5.1%) | 78 % | 4 |
| Grain | Zakwaszający Weyermann | 0.125 kg (2.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Premiant | 10 g | 70 min | 8 % |
| Boil | Hallertau Tradition | 30 g | 50 min | 5 % |
| Boil | Saaz (Czech Republic) | 20 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| fermentis s-23 | Lager | Dry | 34.5 g | --- |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Fermentacja burzliwa 14 dni
Fermentacja cicha 14 dni
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