

## 2. Włoski Pils 2024

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **7.2**

### 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 **31.6 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 **16.9 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5.2 kg (88.5%)	80 %	16
Grain	Pszeniczny	0.25 kg (4.3%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (5.1%)	78 %	4
Grain	Zakwaszajacy Weyermann	0.125 kg (2.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	29 g	70 min	4.3 %
Boil	Sybilla	25 g	50 min	3.5 %
Boil	Hallertau Spalt Select	30 g	30 min	3.4 %

### Yeasts

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