

#63 Pils Izabella

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **23.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.38 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **50 C**, Time **1 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **54.4C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **35 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.9 kg (90.7%) | 81 % | 4 |
| Grain | Monachijski | 0.3 kg (7%) | 80 % | 16 |
| Grain | Cara-Pils/Dextrine | 0.1 kg (2.3%) | 72 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 10 % |
| Aroma (end of boil) | Izabella | 50 g | 15 min | 6 % |
| Aroma (end of boil) | Izabella | 50 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | Kwas mlekowy | 2 g | Mash | 60 min |