

# ITALIAN PILS

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **3.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński	2.6 kg (95.9%)	80 %	4
Grain	Weyermann - Carapils	0.06 kg (2.2%)	78 %	4
Grain	Monachijski	0.05 kg (1.8%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	11 g	70 min	12 %
Whirlpool	Saaz (Czech Republic)	62 g	0 min	4.5 %
Dry Hop	Saaz (Czech Republic)	38 g	2 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	11 g	---

## Notes

- Za szybkie przelanie do kega, diacetyl  
*Sep 17, 2021, 7:43 PM*