

## Italian Pils v.2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **2.7**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount      | Yield | EBC |
|-------|--------------------------|-------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4 kg (93%)  | 81 %  | 2   |
| Grain | Weyermann - Carapils     | 0.3 kg (7%) | 78 %  | 4   |

### Hops

| Use for             | Name            | Amount | Time     | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil                | Marynka         | 30 g   | 60 min   | 7.8 %      |
| Aroma (end of boil) | Spalt Select TB | 20 g   | 10 min   | 3.8 %      |
| Aroma (end of boil) | Tettnanger TB   | 20 g   | 10 min   | 2.5 %      |
| Dry Hop             | Spalt Select TB | 30 g   | 3 day(s) | 3.8 %      |
| Dry Hop             | Tettnanger TB   | 30 g   | 3 day(s) | 2.5 %      |

### Yeasts

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

### Notes

- Woda RO 1:1 Kran  
Zacieranie 18L -> 2 ml kwas mlekowy  
Wystadzanie 10L -> 1 ml kwas mlekowy

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