

Italian Pils

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|---------------|-------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 3 kg (90.9%) | 80 % | 5 |
| Grain | Briess - Carapils Malt | 0.1 kg (3%) | 74 % | 3 |
| Grain | Płatki ryżowe kleikowane | 0.2 kg (6.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil | Saaz (Czech Republic) | 20 g | 60 min | 4.5 % |
| Boil | Cascade PL | 15 g | 30 min | 5.2 % |
| Dry Hop | Cascade | 10 g | 5 day(s) | 6 % |
| Dry Hop | Saaz (Czech Republic) | 10 g | 5 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| W34/70 | Lager | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | Whirfloc | 2 g | Boil | 10 min |