

# Pils Italiana

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **73**
- SRM **5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **77C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński Weyermann | 4.8 kg (96%) | 80 %  | 8   |
| Grain | Weyermann - Carapils | 0.2 kg (4%)  | 78 %  | 4   |

## Hops

| Use for   | Name                  | Amount | Time   | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil      | Magnat SZYSZKA        | 55 g   | 60 min | 11.2 %     |
| Boil      | Saaz (Czech Republic) | 65 g   | 10 min | 4.5 %      |
| Whirlpool | Saaz (Czech Republic) | 35 g   | 0 min  | 4.5 %      |

## Yeasts

| Name    | Type  | Form  | Amount | Laboratory |
|---------|-------|-------|--------|------------|
| W 34/70 | Lager | Slant | 400 ml | ---        |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |            |     |      |       |
|--------|------------|-----|------|-------|
| Fining | whirlflock | 8 g | Boil | 5 min |
|--------|------------|-----|------|-------|

## Notes

- Za duża goryczka (dać mniej Magnat)  
*Nov 2, 2021, 4:09 PM*