

Pils włoski Italia

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **3.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20.5 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.56 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **67.9C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (89.1%) | 81 % | 4 |
| Grain | Pszeniczny | 0.2 kg (4%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.25 kg (5%) | 78 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Puławski | 30 g | 70 min | 4.3 % |
| Aroma (end of boil) | Sybilla | 20 g | 15 min | 3.5 % |
| Aroma (end of boil) | Hallertau Spalt Select | 10 g | 15 min | 3.4 % |
| Aroma (end of boil) | Hallertau Spalt Select | 30 g | 0 min | 3.4 % |
| Dry Hop | Hallertau Spalt Select | 50 g | 2 day(s) | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |