

Włoski pils piwowar (36) 11-12,5 blg

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

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

Mash step by step

- Heat up **18 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5 kg (97.1%) | 81 % | 5 |
| Grain | Weyermann - Carapils | 0.15 kg (2.9%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Iunga | 30 g | 30 min | 11 % |
| Aroma (end of boil) | Hallertau Spalt Select | 60 g | 15 min | 3.4 % |
| Whirlpool | Saaz (Czech Republic) | 30 g | 20 min | 4.5 % |
| Dry Hop | Hallertau Mittelfruh | 60 g | 3 day(s) | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| w34/70 | Lager | Dry | 23 g | --- |