

Italian Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.2 kg (91.4%)	82 %	4
Grain	Castlemating - Caramel Pils	0.3 kg (8.6%)	78 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	7.8 %
Boil	Marynka	10 g	30 min	7.8 %
Aroma (end of boil)	Marynka	25 g	5 min	7.8 %
Dry Hop	Saaz (Czech Republic)	50 g	3 day(s)	4.5 %
Dry Hop	Hallertau Blanc	50 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

Notes

- Woda RO kran 1:1
 - zacieranie 17L 12+5L -> 2ml kwas mlekowy
 - wysładzanie 9L 7+2L -> 1ml kwas mlekowy

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Ph kontrola przy zacieraniu na poziomie 5.2-5.4
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