

# NZ/AUS PILS

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **36**
- SRM **4.2**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (88.9%)	81 %	4
Grain	Briess - Carapils Malt	0.1 kg (2.2%)	74 %	3
Grain	Płatki ryżowe	0.4 kg (8.9%)	70 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma	10 g	60 min	18 %
Boil	Nectaron	10 g	30 min	10 %
Aroma (end of boil)	Enigma Nectaron	30 g	0 min	14 %
Whirlpool	Enigma Nectaron	30 g	0 min	14 %
Dry Hop	Enigma Nectaron	20 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	11 g	---