

# NZ Fake Pils

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **4.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **75C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet Pilzneński	5 kg (90.9%)	80 %	4
Grain	Monachijski	0.5 kg (9.1%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	60 min	10.5 %
Whirlpool	Motueka	50 g	10 min	5.3 %
Whirlpool	Nelson Sauvín 2019	50 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Oslo	Ale	Dry	3 g	Bootleg Biology