

## NZ pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **48**
- SRM **3.4**
- Style **Classic American Pilsner**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (95.2%)  | 82 %  | 4   |
| Grain | Cara-Pils/Dextrine  | 0.2 kg (4.8%) | 72 %  | 4   |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 15.5 %     |
| Aroma (end of boil) | Nectaron               | 15 g   | 5 min    | 10.5 %     |
| Aroma (end of boil) | Rivaka                 | 15 g   | 5 min    | 7.1 %      |
| Whirlpool           | Nectaron               | 15 g   | 10 min   | 10.5 %     |
| Whirlpool           | Rivaka                 | 15 g   | 10 min   | 7.1 %      |
| Dry Hop             | Nectaron               | 20 g   | 2 day(s) | 10.5 %     |
| Dry Hop             | Rivaka                 | 20 g   | 2 day(s) | 7.1 %      |

### Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis  |

### Extras

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

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 4 g    | Boil    | 15 min |