

NZ Pils

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **3.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (86%) | 82 % | 4 |
| Grain | Corn, Flaked | 0.45 kg (9.7%) | 80 % | 2 |
| Grain | Viking - Carabody | 0.2 kg (4.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 7 % |
| Boil | Saaz (Czech Republic) | 30 g | 30 min | 4.9 % |
| Dry Hop | Motueka | 50 g | 3 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|-------|--------|--------|-------------|
| Wyeast - 2278 Czech Pils | Lager | Liquid | 100 ml | Wyeast Labs |

Notes

- Woda 28.2L 20LRO + 8L kran
kwas mlekowy 2.5 ml
Feb 14, 2025, 3:09 PM