

## Pils NZ

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **4.2**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **25 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (69%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (17.2%)	79 %	10
Grain	Weyermann - Carapils	0.8 kg (13.8%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	20 g	70 min	11.8 %
Whirlpool	Nelson Sauvín	30 g	20 min	11.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	2500 ml	Fermentum Mobile