

Riwaka pils

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **2**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | pils | 5 kg (75.8%) | --- % | --- |
| Grain | Strzegom Wiedeński | 1 kg (15.2%) | 79 % | 10 |
| Grain | carabody | 0.6 kg (9.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Aroma (end of boil) | Magnum | 10 g | 20 min | 13.5 % |
| Boil | Saaz (Czech Republic) | 55 g | 10 min | 4.5 % |
| Whirlpool | riwaka | 100 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 20 g | --- |