

# Riwaka Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **3.6**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12.9 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 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.2 kg (74.4%)	82 %	4
Grain	Platki owsiane	0.8 kg (18.6%)	60 %	3
Grain	Weyermann - Carapils	0.3 kg (7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus PK	6 g	60 min	15.2 %
Boil	Hallertau Blanc	30 g	30 min	10 %
Dry Hop	Riwaka	100 g	3 day(s)	3.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Novalager	Lager	Dry	11.5 g	Lallemand

## Notes

- Woda RO 2:1 Kran  
zacieranie 18L - kwas mlekowy 2 ml  
wysładzanie 9L - kwas mlekowy 2 ml  
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