NZ pils

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **4.2**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	5 kg *(90.9%)*	80.5 %	3
Grain	Cara Blonde - Castle Malting	0.5 kg *(9.1%)*	78 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	30 g	60 min	8.9 %
Dry Hop	Nelson Sauvin	30 g	3 day(s)	8.9 %
Dry Hop	Nectaron	50 g	3 day(s)	13 %
Whirlpool	Motueka	50 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP833 - German Bock Lager Yeast	Lager	Slant	200 ml	White Labs

Notes

- Carabody zamiast cara blonde
  BLG początkowe 14.5

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

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