

## Pils NZ

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **18**
- SRM **3.7**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

### Steps

- Temp **62 C**, Time **50 min**
- Temp **70 C**, Time **25 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **25 min** at **70C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **34.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (77.8%)	81 %	4
Grain	Strzegom Wiedeński	1.2 kg (22.2%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron	15 g	70 min	12.6 %
Whirlpool	Nectaron	35 g	0 min	12.6 %
Whirlpool	super delic	50 g	0 min	9.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
diamomd lager	Lager	Slant	0.5 ml	lalbrew