

NZ pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **48**
- SRM **3.4**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (95.2%)	82 %	4
Grain	Cara-Pils/Dextrine	0.2 kg (4.8%)	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Aroma (end of boil)	Nectaron	15 g	5 min	10.5 %
Aroma (end of boil)	Rivaka	15 g	5 min	7.1 %
Whirlpool	Nectaron	15 g	10 min	10.5 %
Whirlpool	Rivaka	15 g	10 min	7.1 %
Dry Hop	Nectaron	20 g	2 day(s)	10.5 %
Dry Hop	Rivaka	20 g	2 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis

Extras

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

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	15 min