

# NZ Pils

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **3.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (86%)	82 %	4
Grain	Corn, Flaked	0.45 kg (9.7%)	80 %	2
Grain	Viking - Carabody	0.2 kg (4.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7 %
Boil	Saaz (Czech Republic)	30 g	30 min	4.9 %
Dry Hop	Riwaka	50 g	3 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2278 Czech Pils	Lager	Liquid	100 ml	Wyeast Labs

## Notes

- Woda 28.2L 20LRO + 8L kran  
kwas mlekowy 2.5 ml  
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