

# NZ PILSNER

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **3**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **35.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.5 kg (90.9%)	81 %	4
Grain	Weyermann - Carapils	0.25 kg (5.1%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.2 kg (4%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	20 g	15 min	15.4 %
Boil	Moutere	50 g	5 min	16.5 %
Boil	Nelson Sauvignon Blanc	50 g	0 min	10.5 %
Dry Hop	Moutere	50 g	7 day(s)	16.5 %
Dry Hop	Nelson Sauvignon Blanc	50 g	7 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	5 g	Boil	15 min

## Notes

- Woda żywiecki Kryształ 100%  
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