

## NZ pils

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **2.7**
- Style **German Pilsner (Pils)**

### 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt       | 4.1 kg (85.4%) | 80.5 % | 2   |
| Grain | Briess - Carapils Malt     | 0.5 kg (10.4%) | 74 %   | 3   |
| Grain | Briess - Wheat Malt, White | 0.2 kg (4.2%)  | 85 %   | 5   |

### Hops

| Use for             | Name         | Amount | Time   | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil                | Enigma (AUS) | 19 g   | 60 min | 16.9 %     |
| Aroma (end of boil) | Motueka      | 100 g  | 0 min  | 7 %        |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | Fermentis  |

### Notes

- *Oct 25, 2018, 1:22 AM*