

# RIWAKA HOPPY NZ PILS

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **24**
- SRM **4.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (71.4%)	80.5 %	4
Grain	Viking Vienna Malt	1 kg (14.3%)	79 %	7
Grain	VIKING CARABODY	1 kg (14.3%)	75 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	11.5 %
Boil	Magnum	5 g	30 min	11.5 %
Boil	Saaz (Czech Republic)	30 g	30 min	4.2 %
Whirlpool	Riwaka	30 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	20 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.25 g	Boil	10 min