

# Riwaka pils

- Gravity **13.1 BLG**
- ABV ---
- IBU **31**
- SRM **3**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.7 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pils	3.6 kg (60.6%)	--- %	---
Grain	Bestmalz Carmel Pils	1 kg (16.8%)	75 %	5
Grain	Monachijski	0.5 kg (8.4%)	80 %	16
Grain	Strzegom Wiedeński	0.4 kg (6.7%)	79 %	10
Grain	carabody	0.2 kg (3.4%)	--- %	---
Grain	Acid Malt	0.24 kg (4%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Aroma (end of boil)	Magnum	10 g	20 min	13.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	10 min	4.5 %
Whirlpool	riwaka	100 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Lager	Slant	200 ml	---