

Riwaka Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **3.6**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

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

Mash step by step

- Heat up **12.9 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 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.2 kg (74.4%) | 82 % | 4 |
| Grain | Platki owsiane | 0.8 kg (18.6%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 0.3 kg (7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus PK | 6 g | 60 min | 15.2 % |
| Boil | Hallertau Blanc | 30 g | 30 min | 10 % |
| Dry Hop | Riwaka | 100 g | 3 day(s) | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Lallemand - Novalager | Lager | Dry | 11.5 g | Lallemand |

Notes

- Woda RO 2:1 Kran
zacieranie 18L - kwas mlekowy 2 ml
wystądzanie 9L - kwas mlekowy 2 ml
Nov 9, 2023, 6:29 PM