

# 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  
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