

#207 Nectarone Pils R*

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **4**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.3 kg (96.6%)	80 %	4
Grain	Weyermann - Carapils	0.15 kg (3.4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectarone	15 g	30 min	12 %
Boil	Nectarone	35 g	10 min	12 %
Dry Hop	Nectarone	50 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Novalager	Lager	Dry	22 g	White Labs