

## NZ Pils

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **3.6**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **15 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10.5 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	15 g	60 min	8.7 %
Boil	Rakau (NZ)	15 g	15 min	8.7 %
Boil	Rakau (NZ)	20 g	5 min	8.7 %
Dry Hop	Nelson Sauvín	50 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis