

# NZ PILSNER

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **3**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **35.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt    | 4.5 kg (90.9%) | 81 %  | 4   |
| Grain | Weyermann - Carapils        | 0.25 kg (5.1%) | 78 %  | 4   |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (4%)    | 80 %  | 6   |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus               | 20 g   | 15 min   | 15.4 %     |
| Boil    | Moutere                | 50 g   | 5 min    | 16.5 %     |
| Boil    | Nelson Sauvignon Blanc | 50 g   | 0 min    | 10.5 %     |
| Dry Hop | Moutere                | 50 g   | 7 day(s) | 16.5 %     |
| Dry Hop | Nelson Sauvignon Blanc | 50 g   | 7 day(s) | 10.5 %     |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis  |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | whirlflock | 5 g    | Boil    | 15 min |

## Notes

- Woda żywiecki Kryształ 100%  
*Oct 28, 2022, 3:06 PM*