

## #207 Nectaron 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    | Nectaron | 15 g   | 30 min   | 12 %       |
| Boil    | Nectaron | 35 g   | 10 min   | 12 %       |
| Dry Hop | Nectaron | 50 g   | 5 day(s) | 12 %       |

### Yeasts

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