

NZ pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **2.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.1 kg (85.4%)	80.5 %	2
Grain	Briess - Carapils Malt	0.5 kg (10.4%)	74 %	3
Grain	Briess - Wheat Malt, White	0.2 kg (4.2%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	19 g	60 min	16.9 %
Aroma (end of boil)	Motueka	100 g	0 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

Notes

- *Oct 25, 2018, 1:22 AM*