

## nz pils

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **3.7**

### 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (100%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	10 g	60 min	16.3 %
Aroma (end of boil)	Nelson Sauvignon	50 g	0 min	11 %
Aroma (end of boil)	Vic Secret	40 g	0 min	16.3 %
Dry Hop	Nelson Sauvignon	50 g	7 day(s)	11 %
Dry Hop	Vic Secret	50 g	7 day(s)	16.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
diamond lager	Lager	Dry	20 g	---