

# NZ Pilsner

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **43**
- SRM **4.2**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński Soufflet	4 kg (81.6%)	82 %	4
Grain	Mep©Vienna	0.6 kg (12.2%)	79 %	9
Grain	Weyermann - Carapils	0.3 kg (6.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12.9 %
Aroma (end of boil)	Nelson Sauvín	20 g	5 min	11 %
Aroma (end of boil)	Motueka	10 g	5 min	7 %
Whirlpool	Motueka	20 g	20 min	7 %
Whirlpool	WAI-ITI	30 g	20 min	4.1 %
Whirlpool	Nelson Sauvín	10 g	20 min	11 %

## Yeasts

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