

Pils Nowa Zelandia

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **29**
- SRM **3.4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (90.9%)	80 %	4
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Grain	Weyermann - Acidulated Malt	0.5 kg (9.1%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Premiant	20 g	20 min	8.6 %
Dry Hop	Rakau (NZ)	50 g	4 day(s)	9.5 %
Dry Hop	Motueka	50 g	4 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlpool	4 g	Boil	10 min
Water Agent	gips piwowarski	2 g	Mash	60 min

Notes

- Whirlpool 80 do 67
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