

## Pils nz

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **9.5**
- Style **Classic American Pilsner**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	4 kg (76.9%)	81 %	26
Liquid Extract	Gozdawa ekstrakt słodowy jasny	0.7 kg (13.5%)	80 %	45
Sugar	Diamant	0.5 kg (9.6%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	30 g	40 min	8.59 %
Boil	Premiant	20 g	15 min	8.59 %
Aroma (end of boil)	Rakau (NZ)	30 g	5 min	9.5 %
Aroma (end of boil)	Motueka	30 g	5 min	7.5 %
Dry Hop	Rakau (NZ)	50 g	14 day(s)	9.5 %
Dry Hop	Motueka	50 g	14 day(s)	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	16.5 g	Fermentis