

Riwaka pils

- Gravity **13.1 BLG**
- ABV ---
- IBU **31**
- SRM **3**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | pils | 3.6 kg (60.6%) | --- % | --- |
| Grain | Bestmalz Carmel Pils | 1 kg (16.8%) | 75 % | 5 |
| Grain | Monachijski | 0.5 kg (8.4%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 0.4 kg (6.7%) | 79 % | 10 |
| Grain | carabody | 0.2 kg (3.4%) | --- % | --- |
| Grain | Acid Malt | 0.24 kg (4%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Aroma (end of boil) | Magnum | 10 g | 20 min | 13.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g | 10 min | 4.5 % |
| Whirlpool | riwaka | 100 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|-------|-------|--------|------------|
| FM10 O czym szumią wierzby | Lager | Slant | 200 ml | --- |