

# NZ Pilsner

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **3.4**
- 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 **60 min**
- Evaporation rate **7 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.4 kg (77.3%)	81 %	4
Grain	Rice, Flaked	1 kg (22.7%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	10 g	60 min	10 %
Aroma (end of boil)	Nelson Sauvín	30 g	15 min	10 %
Dry Hop	Nelson Sauvín	100 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Iutra	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaSO <sub>4</sub>	4 g	Boil	60 min