

Pils K NZ 12,5 Blg wer 1.0

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **36.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5 kg (69.4%) | 81 % | 5 |
| Grain | Cara-Pils/Dextrine | 1 kg (13.9%) | 72 % | 4 |
| Grain | Rice, Flaked | 1 kg (13.9%) | 70 % | 2 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (2.8%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Kohatu | 30 g | 30 min | 5.8 % |
| Boil | Southern Cross | 30 g | 30 min | 13.1 % |
| Aroma (end of boil) | Kohatu | 20 g | 10 min | 5.8 % |
| Aroma (end of boil) | Southern Cross | 20 g | 10 min | 13.1 % |
| Dry Hop | Kohatu | 50 g | 5 day(s) | 5.8 % |
| Dry Hop | Southern Cross | 50 g | 5 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| W34/70 | Lager | Dry | 23 g | Fermentis |