

# Pils Rakau Motueka

- Gravity **10 BLG**
- ABV **4 %**
- IBU **37**
- SRM **7.7**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **1 %/h**
- Boil size **25.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.25 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	premiant	30 g	40 min	9.34 %
Boil	Premiant	20 g	15 min	9.34 %
Aroma (end of boil)	Rakau (NZ)	25 g	0 min	10.2 %
Aroma (end of boil)	Motueka	25 g	0 min	5.4 %
Dry Hop	Rakau (NZ)	50 g	5 day(s)	10.2 %
Dry Hop	Motueka	50 g	5 day(s)	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis