

RIWAKA HOPPY NZ PILS

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **24**
- SRM **4.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 5 kg (71.4%) | 80.5 % | 4 |
| Grain | Viking Vienna Malt | 1 kg (14.3%) | 79 % | 7 |
| Grain | VIKING CARABODY | 1 kg (14.3%) | 75 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 11.5 % |
| Boil | Magnum | 5 g | 30 min | 11.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 30 min | 4.2 % |
| Whirlpool | Riwaka | 30 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 20 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 1.25 g | Boil | 10 min |