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

Туре	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg <i>(71.4%)</i>	80.5 %	4
Grain	Viking Vienna Malt	1 kg <i>(14.3%)</i>	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	Туре	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	20 g	

Extras

Туре	Name	Amount	Use for	Time
Fining	whirlfloc	1.25 g	Boil	10 min