

NZ Fake Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **4.2**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **75C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Soufflet Pilzneński | 5 kg (90.9%) | 80 % | 4 |
| Grain | Monachijski | 0.5 kg (9.1%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil | Magnat | 25 g | 60 min | 10.5 % |
| Whirlpool | Motueka | 50 g | 10 min | 5.3 % |
| Whirlpool | Nelson Sauvín 2019 | 50 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|-----------------|
| Oslo | Ale | Dry | 3 g | Bootleg Biology |