

## NZ Pilsner - 3.7%

### New Zealand Pilsner

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 11 (Tinseth)  
 BU/GU : 0.26  
 Colour : 8 EBC  
 Carbonation : 2.4 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.030  
 Original Gravity : 1.039  
 Total Gravity : 1.041  
 Final Gravity : 1.013

### Fermentables (958 g)

766 g - Pilsner 3.5 EBC (80%)  
 ^ The Malt Miller (UK) MAL-00-074  
 103 g - Vienna Malt 7.8 EBC (10.8%)  
 51 g - Chateau Wheat Blanc 4.5 EBC (5.3%)  
 38 g - Dark Munich Malt 44 EBC (4%)  
 27 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (21.7 g)

#### Hop Stand

15 min hopstand @ 80 °C  
 15 min - 15.2 g - Wakatu (Whole) - 8% (7 IBU)  
 15 min - 6.5 g - Tangerine Dream (Whole) - 11...

### Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO<sub>3</sub>)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.76 g - Calcium Chloride (CaCl<sub>2</sub>) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.75 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.19 g - Epsom Salt (MgSO<sub>4</sub>)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.2 g - Gypsum (CaSO<sub>4</sub>)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.7 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.5 pkg - Mangrove Jack's Bohemian Lager Yeas...

### 01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 7.76 L  
 Post-Boil Vol : 5.96 L

Mash Water : 2.87 L  
 Sparge Water : 5.93 L  
 Boil Time : 60 min  
 Total Water : 8.8 L



8 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 74.4 °C - Strike Temp  
 68 °C - 60 min - Temperature

### Fermentation Profile

20 Lager (Standard)  
 12 °C - 14 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water ([www.ah.nl...](http://www.ah.nl...))  
 Ca 21 Mg 4 Na 38 Cl 75 SO 25

SO/Cl ratio: 0.3

Mash pH: 5.39

Sparge pH: 6

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

### Recipe Notes

Target: ABV = 4.1 %, IBU = 36, EBC = 7, OG = 1.041, FG = 1.010.