

RECIPE DETAILS



All Grain Recipe Kits - Brew Day In a Box - NZ Pils

This New Zealand Pilsner homebrew recipe showcases the vibrant character of Nelson Sauvín and Motueka hops, delivering a crisp, refreshing lager with a bold twist. Pale straw in colour with a bright white head, it bursts with aromas of white grape, lime, and tropical fruit, backed by a hint of fresh citrus zest. A light malt backbone provides subtle biscuit notes, allowing the hops to shine with their Sauvignon Blanc-like flavours and a touch of lemongrass. The finish is clean, crisp, and slightly dry, with a refreshing bitterness that keeps you coming back for more.

Ingredients Included

Pilsner Malt - 4500g
Light Munich Malt - 200g
Wheat Malt - 200g

Motueka T90 Hop Pellets - 55g
Nelson Sauvín T90 Hop Pellets - 25g

WHC Lab Einstein - 2 x Packets

ProMix - 1 pack

Finings - BrauSol - 1 pack

Dextrose Priming Sugar - 200g

Method:

Beer Style (main): New Zealand Pilsner

Beer Style (sub): New Zealand Pilsner

Batch Size: 23

Original Gravity: 1.045

Final Gravity: 1.009

ABV %: 4.7

IBU: 29

Estimated Mash efficiency: 75-80%

Liquor Volumes (Estimated):

Mash - 16.7

Sparge - 15.2L

Total - 31.9L

THE MASH:

Temperature °C (Step 1): 65

Length (mins) (Step 1): 60

Temperature °C (Step 2): 75

Length (mins) (Step 2): 10

THE BOIL:

Boil time (mins): 60

Hop / kettle additions and timing:

15g Motueka @ 60min

15g Motueka @ 5min

25g Motueka - 30min 80c Whirlpool

25g Nelson Sauvín - 30min 80c Whirlpool

ProMix @ 10 min

Fermentation temperature/steps: 10-12c 14-28

days primary fermentation. Then cold crash to 4c
for up to 28 days

BrauSol: Add into the fermenter 2 days before
packaging

Dextrose Priming Sugar:

Please refer to our online calculator -

www.themaltmiller.co.uk/priming-sugar-calculator



