

## Kornol 4 L test

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4.2**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.2 liter(s)**
- Boil time **1 min**
- Evaporation rate **22 %/h**
- Boil size **4.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **3.5 liter(s)**
- Total mash volume **4.5 liter(s)**

### Steps

- Temp **68 C**, Time **120 min**

### Mash step by step

- Heat up **3.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **4.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.5 kg (50%)	80 %	5
Grain	Viking Pilsner malt	0.5 kg (50%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	4.5 g	30 min	11.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	50 ml	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Herb	Gałązki jałowca	50 g	Mash	120 min