

# (LARS) SIGMUND GJERNES'S VOSSAØL

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **16**
- SRM **5.2**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **240 min**
- Evaporation rate **15 %/h**
- Boil size **48 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **69 C**, Time **180 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **180 min** at **69C**
- Sparge using **35.4 liter(s)** of **76C** water or to achieve **48 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.2 kg (50%)	80 %	4
Grain	Weyermann - Pale Ale Malt	4.2 kg (50%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	40 g	180 min	4.5 %
First Wort	Saaz (Czech Republic)	40 g	240 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Voss kveik	Ale	Slant	50 ml	House culture

## Extras

Type	Name	Amount	Use for	Time
Flavor	Gałązki jałowca	500 g	Mash	180 min