

PILS_kveik_skare_2021

- Gravity **10 BLG**
- ABV **4 %**
- IBU **20**
- SRM **3.3**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.2 kg (59.5%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 1.25 kg (33.8%) | 79 % | 7 |
| Grain | Weyermann - Carapils | 0.25 kg (6.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Premiant | 9 g | 60 min | 8 % |
| Boil | Premiant | 13 g | 20 min | 8 % |
| Boil | Premiant | 20 g | 5 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-----------|-------|--------|------------|
| skare kveik | Champagne | Slant | 50 ml | --- |