

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	---