Pilsner Urquell kveik skare

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **4.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **55 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **55 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop pale ale	5 kg *(83.3%)*	80 %	4
Grain	Strzegom Monachijski typ I	1 kg *(16.7%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	70 g	50 min	3.5 %
Boil	Saaz (Czech Republic)	30 g	15 min	3.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	10 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik SKARE	Lager	Slant	100 ml	2 łyzki stolowe