ala pils kveik

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **3.4**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **77C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(100%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	3.5 %
Boil	Saaz (Czech Republic)	20 g	10 min	3.5 %
Dry Hop	Saaz (Czech Republic)	30 g	3 day(s)	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
kveik hornindal	Ale	Slant	50 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.