

# kveik pils

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **38**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński  | 5 kg (90.9%)  | 80 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%) | 78 %  | 4   |

## Hops

| Use for   | Name                  | Amount | Time   | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil      | Marynka               | 25 g   | 60 min | 8 %        |
| Boil      | Saaz (Czech Republic) | 40 g   | 25 min | 3.7 %      |
| Boil      | Saaz (Czech Republic) | 40 g   | 10 min | 3.7 %      |
| Whirlpool | Saaz (Czech Republic) | 20 g   | 1 min  | 3.7 %      |
| Boil      | Marynka               | 7 g    | 10 min | 8 %        |
| Boil      | owoce jałowca         | 15 g   | 15 min | 1 %        |

## Yeasts

| Name       | Type  | Form | Amount | Laboratory |
|------------|-------|------|--------|------------|
| kveik oslo | Lager | Dry  | 5 g    | ---        |