

# Kveik Pils

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **55**
- SRM **9.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **76 liter(s)**
- Trub loss **5 %**
- Size with trub loss **79.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **88.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **63.4 liter(s)**
- Total mash volume **84.5 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **79 C**, Time **10 min**

## Mash step by step

- Heat up **63.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **46.4 liter(s)** of **76C** water or to achieve **88.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	12.62 kg (59.7%)	81 %	4
Grain	Weyermann - Pale Ale Malt	3.05 kg (14.4%)	85 %	7
Grain	Maris Otter Pale Ale	3.46 kg (16.4%)	80 %	7
Grain	Cara Crystal 150 EBC Castle Malting	2 kg (9.5%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	240 g	60 min	5.8 %
Boil	East Kent Goldings	180 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kveik lv 2	Champagne	Dry	20 g	norwegia