

# p1

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **5.2**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (62.5%)	82 %	4
Grain	Viking Munich Malt	1 kg (12.5%)	78 %	18
Grain	Viking Wheat Malt	2 kg (25%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.1 %
Boil	Marynka	20 g	20 min	9.1 %
Boil	Saaz (Czech Republic)	30 g	5 min	4 %
Whirlpool	Saaz (Czech Republic)	70 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	300 ml	Fermentum Mobile