

Trzech pomocników Kveik

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **21**
- SRM **11.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **90 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **65.9 liter(s)**
- Total mash volume **87.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **65.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **46.1 liter(s)** of **76C** water or to achieve **90 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienne pilzneński czeski 3,5 EBC Bruntal	18 kg (82%)	80 %	4
Grain	Monachijski	0.954 kg (4.3%)	80 %	16
Grain	Płatki owsiane	2 kg (9.1%)	85 %	3
Grain	Caraaroma	1 kg (4.6%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	120 g	20 min	7.3 %
Boil	Lubelski	120 g	10 min	5.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
kveik lv. 2	Champagne	Dry	38 g	Norwegia

Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	15 g	Boil	10 min
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