

## #15 Kveik Sour Lager

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.9**
- Style **Standard American Lager**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (85.7%)	81 %	4
Grain	Wiedeński	0.5 kg (14.3%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	lunga	20 g	5 min	10 %
Boil	lunga	10 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Oslo	Ale	Liquid	800 ml	---

### Notes

- Drożdże 800ml starteru zadane w temperaturze 28C 15.04.2021 21:00  
*Apr 15, 2021, 9:11 PM*