

# Hoppy kveik

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **47**
- SRM **4.2**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Stód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	60 min	6.2 %
Aroma (end of boil)	Centennial	25 g	10 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik midbust	Ale	Dry	5 g	---