

# Jasne Pełne KveikVoss lunga/Marynka 12.5 blg

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **45 min**
- Evaporation rate **5 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **80 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (58.3%)	80 %	5
Grain	Viking Vienna Malt	1 kg (16.7%)	79 %	7
Grain	Viking Munich Malt	1 kg (16.7%)	78 %	22
Grain	Viking Cookie Malt	0.4 kg (6.7%)	72 %	50
Grain	Weyermann - Acidulated Malt	0.1 kg (1.7%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL 2019	30 g	45 min	10 %
Whirlpool	Marynka PL 2019	20 g	20 min	6.5 %
Whirlpool	lunga PL 2019	20 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Voss Kveik Lallemand	Ale	Liquid	100 ml	Lallemand