

Kornol 4 L test

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.2 liter(s)**
- Boil time **1 min**
- Evaporation rate **22 %/h**
- Boil size **4.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **3.5 liter(s)**
- Total mash volume **4.5 liter(s)**

Steps

- Temp **68 C**, Time **120 min**

Mash step by step

- Heat up **3.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **4.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 0.5 kg (50%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 0.5 kg (50%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 4.5 g | 30 min | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale | Slant | 50 ml | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|------|-----------------|--------|---------|---------|
| Herb | Gałązki jałowca | 50 g | Mash | 120 min |