

Kveik Pils

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **55**
- SRM **9.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **88.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **63.4 liter(s)**
- Total mash volume **84.5 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **63.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **46.4 liter(s)** of **76C** water or to achieve **88.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|------------------|-------|-----|
| Grain | Pilzneński | 12.62 kg (59.7%) | 81 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 3.05 kg (14.4%) | 85 % | 7 |
| Grain | Maris Otter Pale Ale | 3.46 kg (16.4%) | 80 % | 7 |
| Grain | Cara Crystal 150 EBC Castle Malting | 2 kg (9.5%) | 78 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Cascade | 240 g | 60 min | 5.8 % |
| Boil | East Kent Goldings | 180 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|-----------|------|--------|------------|
| kveik lv 2 | Champagne | Dry | 20 g | norwegia |