

Kveik_Skare_Pils_2020

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **32.9 liter(s)**
- Total mash volume **39.9 liter(s)**

Steps

- Temp **63 C**, Time **25 min**
- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **32.9 liter(s)** of strike water to **67.6C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **20 min** at **66C**
- Keep mash **25 min** at **72C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **38.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Malteurop Pilzniejszy | 3.5 kg (50%) | 79 % | 4 |
| Grain | Malteurop Pale Ale | 3 kg (42.9%) | 79 % | 6 |
| Grain | Biscuit Malt | 0.5 kg (7.1%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Warrior | 20 g | 60 min | 15.5 % |
| Boil | Lublin (Lubelski) | 25 g | 15 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 2 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|------------|
| Skare | Ale | Liquid | 50 ml | --- |