

# Maltøl

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **20**
- SRM **13.3**
- Style **Specialty Beer**

## 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 **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.4 kg (79.2%)	82 %	4
Grain	viking caramel rye	0.6 kg (19.8%)	80 %	120
Grain	Carahell	0.012 kg (0.4%)	77 %	26
Grain	Caraaroma	0.017 kg (0.6%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Spice	jałowiec	5 g	Boil	5 min