

## Pils kveik

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **4.6**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (83.3%)	80 %	5
Grain	Cara-Pils/Dextrine	0.6 kg (16.7%)	72 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	12.6 %
Boil	Hallertau Tradition	20 g	10 min	5 %
Aroma (end of boil)	Hallertau Tradition	20 g	5 min	5 %
Whirlpool	Hallertau Tradition	20 g	5 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	200 ml	Omega