

# Pils na kveikach

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **34**
- SRM **3.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński  | 4 kg (80%)   | 80 %  | 4   |
| Grain | Pszeniczny           | 0.5 kg (10%) | 85 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (10%) | 78 %  | 4   |

## Hops

| Use for   | Name            | Amount | Time   | Alpha acid |
|-----------|-----------------|--------|--------|------------|
| Boil      | Hallertau Blanc | 30 g   | 60 min | 9 %        |
| Boil      | Tettanger Blanc | 25 g   | 15 min | 3.9 %      |
| Boil      | Tettanger Blanc | 25 g   | 5 min  | 3.9 %      |
| Whirlpool | Tettanger Blanc | 50 g   | 5 min  | 3.9 %      |

## Yeasts

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