

## Pilsner kurquell kveik skare 2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **3.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **64 C**, Time **55 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **55 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (100%) | 80 %  | 5   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 90 g   | 50 min | 3.7 %      |
| Boil                | Saaz (Czech Republic) | 50 g   | 15 min | 3.7 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g   | 10 min | 3.7 %      |

### Yeasts

| Name        | Type  | Form  | Amount | Laboratory      |
|-------------|-------|-------|--------|-----------------|
| Kveik SKARE | Lager | Slant | 100 ml | 2 łyżki stolowe |