

# ZeusloKveik 1

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **6.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Munich I     | 3 kg (46.2%)  | 82 %  | 14  |
| Grain | Weyermann - Pilsner Malt | 3 kg (46.2%)  | 81 %  | 5   |
| Grain | Weyermann - Carapils     | 0.5 kg (7.7%) | 78 %  | 4   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 10 g   | 40 min   | 15.7 %     |
| Whirlpool | Columbus/Tomahawk/Zeus | 30 g   | 10 min   | 15.7 %     |
| Dry Hop   | Smaragd                | 34 g   | 2 day(s) | 6 %        |

## Yeasts

| Name       | Type  | Form  | Amount | Laboratory |
|------------|-------|-------|--------|------------|
| Kveik Oslo | Lager | Slant | 50 ml  | ---        |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | protafloc | 1 g    | Boil    | 15 min |