

## Kornol 4 L test

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4.2**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.2 liter(s)**
- Boil time **1 min**
- Evaporation rate **22 %/h**
- Boil size **4.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **3.5 liter(s)**
- Total mash volume **4.5 liter(s)**

### Steps

- Temp **68 C**, Time **120 min**

### Mash step by step

- Heat up **3.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **4.2 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 0.5 kg (50%) | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 0.5 kg (50%) | 82 %  | 4   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 4.5 g  | 30 min | 11.5 %     |

### Yeasts

| Name                           | Type | Form  | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Slant | 50 ml  | Lallemand  |

### Extras

| Type | Name            | Amount | Use for | Time    |
|------|-----------------|--------|---------|---------|
| Herb | Gałązki jałowca | 50 g   | Mash    | 120 min |