

pilsner na kveik

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **4.9**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (74.1%) | 80 % | 4 |
| Grain | Cara-Pils/Dextrine | 0.2 kg (3.7%) | 72 % | 4 |
| Grain | Viking Melanoidynowy | 0.2 kg (3.7%) | 75 % | 60 |
| Grain | Monachijski | 1 kg (18.5%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|--------|--------|------------|
| fm 704 | Lager | Liquid | 40 ml | --- |

Notes

- whirlfloc 0.5tab. 10 min
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