

# Skare Kryształ

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **3.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **14.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **69 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **20 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@ Pils	2.5 kg (79.4%)	82 %	4
Grain	Rice, Flaked	0.5 kg (15.9%)	70 %	2
Grain	Weyermann Carapils	0.15 kg (4.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga Polish Hops	5 g	60 min	10 %
Boil	Sladek	20 g	30 min	5.58 %
Boil	Styrian Golding	15 g	15 min	4 %
Aroma (end of boil)	Sladek	30 g	5 min	5.58 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Skare	Ale	Slant	10 ml	Kveik

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	4 g	Mash	80 min
Fining	Whirlflock	0.25 g	Boil	10 min

## Notes

- XK537BD, RO- 5l + kran - 8,7l + 5l Auchan  
Ca - 104,2  
Mg - 11,2  
Na - 54,4  
Cl - 93,2  
SO4 - 169,1  
rez. alk - 73,2  
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