

# 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