

Hoppy kveik

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **47**
- SRM **4.2**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|-------------|-------|-----|
| Grain | Stód Pilsner® 2,5-4,5 EBC Weyermann | 3 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Centennial | 25 g | 60 min | 6.2 % |
| Aroma (end of boil) | Centennial | 25 g | 10 min | 6.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Kveik midbust | Ale | Dry | 5 g | --- |