

# kaprys

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **7.5**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **4.4 %/h**
- Boil size **45.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **26.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **28.1 liter(s)** of **76C** water or to achieve **45.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński vikin malt	5 kg (56.2%)	77 %	10
Grain	Briess - Pale Ale Malt	1 kg (11.2%)	80 %	7
Grain	Strzegom Pszeniczny	1 kg (11.2%)	81 %	6
Grain	cookie viking malt	1 kg (11.2%)	72 %	50
Grain	słód karmelowy 30 viking malt	0.5 kg (5.6%)	75 %	40
Grain	płatki jęczmienne	0.4 kg (4.5%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ht blanc	30 g	50 min	9.8 %
Aroma (end of boil)	Cascade	30 g	5 min	5.8 %
Aroma (end of boil)	Centennial	30 g	5 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	hopzoil hazy	2 g	Bottling	---