

# kveik pils

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **38**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (90.9%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8 %
Boil	Saaz (Czech Republic)	40 g	25 min	3.7 %
Boil	Saaz (Czech Republic)	40 g	10 min	3.7 %
Whirlpool	Saaz (Czech Republic)	20 g	1 min	3.7 %
Boil	Marynka	7 g	10 min	8 %
Boil	owoce jałowca	15 g	15 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kveik oslo	Lager	Dry	5 g	---