

# Kveik Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **12.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wolf	9 g	60 min	13 %
Boil	Aurora	15 g	5 min	8.5 %
Boil	Cardinal	15 g	5 min	10 %
Boil	Lubelski	5 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lida	Ale	Slant	1 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min