

# Las Viking

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **6**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **69 C**, Time **600 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **600 min** at **69C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.8 kg (100%)	95 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	25 g	600 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fm53 voss kveik	Ale	Liquid	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Owoce jałowca	25 g	Mash	600 min
Spice	Owoce Jalowca	25 g	Boil	15 min

## Notes

- Zacieranie całonocne 69stopni przez całą noc ( nagrzać i zostawić )  
*Jul 21, 2017, 1:11 PM*