

# Trzech pomocników Kveik

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **21**
- SRM **11.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **76 liter(s)**
- Trub loss **5 %**
- Size with trub loss **79.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **90 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **65.9 liter(s)**
- Total mash volume **87.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **65.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **46.1 liter(s)** of **76C** water or to achieve **90 liter(s)** of wort

## Fermentables

| Type  | Name  | Amount          | Yield | EBC |
|-------|---|-----------------|-------|-----|
| Grain | Słód jęczmienne pilzneński czeski 3,5 EBC Bruntal | 18 kg (82%)     | 80 %  | 4   |
| Grain | Monachijski                                       | 0.954 kg (4.3%) | 80 %  | 16  |
| Grain | Płatki owsiane                                    | 2 kg (9.1%)     | 85 %  | 3   |
| Grain | Caraaroma   | 1 kg (4.6%)     | 78 %  | 400 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Marynka  | 120 g  | 20 min | 7.3 %      |
| Boil    | Lubelski | 120 g  | 10 min | 5.3 %      |

## Yeasts

| Name        | Type      | Form | Amount | Laboratory |
|-------------|-----------|------|--------|------------|
| kveik lv. 2 | Champagne | Dry  | 38 g   | Norwegia   |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |      |      |        |
|--------|----------------|------|------|--------|
| Fining | mech irlandzki | 15 g | Boil | 10 min |
|--------|----------------|------|------|--------|