

# Jasne Pełne KveikVoss lunga/Marynka 12.5 blg

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **45 min**
- Evaporation rate **5 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **80 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3.5 kg (58.3%) | 80 %  | 5   |
| Grain | Viking Vienna Malt          | 1 kg (16.7%)   | 79 %  | 7   |
| Grain | Viking Munich Malt          | 1 kg (16.7%)   | 78 %  | 22  |
| Grain | Viking Cookie Malt          | 0.4 kg (6.7%)  | 72 %  | 50  |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.7%)  | 80 %  | 8   |

## Hops

| Use for   | Name            | Amount | Time   | Alpha acid |
|-----------|-----------------|--------|--------|------------|
| Boil      | lunga PL 2019   | 30 g   | 45 min | 10 %       |
| Whirlpool | Marynka PL 2019 | 20 g   | 20 min | 6.5 %      |
| Whirlpool | lunga PL 2019   | 20 g   | 20 min | 10 %       |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory |
|-------------------------|------|--------|--------|------------|
| Voss Kveik<br>Lallemand | Ale  | Liquid | 100 ml | Lallemand  |