

## #028 Kveik Pils

- Gravity **10 BLG**
- ABV **4 %**
- IBU **27**
- SRM **3.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10.5 %/h**
- Boil size **33.7 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.3 kg (87.8%)	82 %	4
Grain	Weyermann - Light Munich Malt	0.5 kg (10.2%)	50 %	14
Grain	Weyermann - Carapils	0.1 kg (2%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	80 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	35 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Omega Yeast OYL-071 Lutra™ Kveik	Ale	Slant	150 ml	Omega Yeast

### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min