

# Kveik PILS

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **4.3**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (90.9%)	82 %	4
Grain	Viking Munich Malt	0.5 kg (9.1%)	78 %	13

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	60 min	6 %
Boil	East Kent Goldings	40 g	30 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Oslo	Lager	Dry	5 g	---