

# Las Viking

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- 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*