

Mango cóś tam sour kveik

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **3**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **13.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 1.8 kg (60%) | 80 % | 5 |
| Grain | Pilzneński | 0.99 kg (33%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.21 kg (7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 2 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-----------|--------|--------|------------|
| Sanprobi ibs | Champagne | Liquid | 500 ml | lbs |
| Lallemand Voss kveik | Ale | Slant | 20 ml | Lallemand |