

# Pilsner Urquell kveik skare

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **55 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **55 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Malteurop pale ale         | 5 kg (83.3%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (16.7%) | 79 %  | 16  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 70 g   | 50 min | 3.5 %      |
| Boil                | Saaz (Czech Republic) | 30 g   | 15 min | 3.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g   | 10 min | 3.5 %      |

## Yeasts

| Name        | Type  | Form  | Amount | Laboratory      |
|-------------|-------|-------|--------|-----------------|
| Kveik SKARE | Lager | Slant | 100 ml | 2 łyżki stolowe |