

## Kveik Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **3.5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **12.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

### Steps

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

### Mash step by step

- Heat up **8.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (100%) | 81 %  | 4   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Wolf     | 9 g    | 60 min | 13 %       |
| Boil    | Aurora   | 15 g   | 5 min  | 8.5 %      |
| Boil    | Cardinal | 15 g   | 5 min  | 10 %       |
| Boil    | Lubelski | 5 g    | 5 min  | 4 %        |

### Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| Lida | Ale  | Slant | 1 ml   | ---        |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g    | Boil    | 10 min |