

Kveik_Skare_Pils_2020

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **32.9 liter(s)**
- Total mash volume **39.9 liter(s)**

Steps

- Temp **63 C**, Time **25 min**
- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **32.9 liter(s)** of strike water to **67.6C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **20 min** at **66C**
- Keep mash **25 min** at **72C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **38.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pilzneński	3.5 kg (50%)	79 %	4
Grain	Malteurop Pale Ale	3 kg (42.9%)	79 %	6
Grain	Biscuit Malt	0.5 kg (7.1%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	2 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Skare	Ale	Liquid	50 ml	---