

Gravey's Brewery - Kveik Pilsner - 4.7%

German Pils

Author: Gravey's Brewery

Type: All Grain

IBU : 9 (Tinseth)
BU/GU : 0.22
Colour : 6 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.032
Original Gravity : 1.042
Final Gravity : 1.006

Fermentables (1.05 kg)

1.05 kg - Pilsner Malt 3.5 EBC (100%)

Hops (13 g)

60 min - 6.2 g - Hallertauer Hersbrucker - 2....

Hop Stand

10 min hopstand @ 80 °C

10 min - 6.8 g - Hallertauer Hersbrucker - 2....

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.77 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.76 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.9 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.9 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

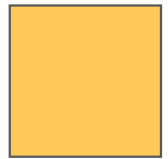
Yeast

1.1 pkg - Imperial Yeast Kveiking A44

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.15 L
Sparge Water : 5.74 L
Boil Time : 60 min
Total Water : 8.89 L



6 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

High fermentability
71 °C - Strike Temp
65 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl)
Ca 39 Mg 12 Na 38 Cl 75 SO 100

SO/Cl ratio: 1.3
Mash pH: 5.37
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: