

91. OSLO kveik i 92. Mad Saison

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **52.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **36.3 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **25.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **38.6 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	9 kg (81.8%)	80.5 %	5
Grain	Briess - Wheat Malt, White	1 kg (9.1%)	85 %	5
Grain	Briess - Vienna Malt	1 kg (9.1%)	77.5 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	45 min	11 %
Aroma (end of boil)	Cltra	100 g	1 min	13.7 %
Dry Hop	Cltra	100 g	3 day(s)	13.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mad Saison	Ale	Liquid	1000 ml	Bootlegbiology
Oslo Kveik	Lager	Liquid	1000 ml	Bootlegbiology