

# Kveik Oslo IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (70%)	80 %	5
Grain	Pszeniczny	0.75 kg (15%)	85 %	4
Grain	Płatki owsiane	0.75 kg (15%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	8.5 %
Aroma (end of boil)	Styrian Dragon	30 g	15 min	7.2 %
Aroma (end of boil)	Styrian Dragon	40 g	1 min	7.2 %
Dry Hop	Citra	60 g	3 day(s)	12 %
Dry Hop	Cascade PL	40 g	3 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Oslo	Ale	Slant	50 ml	---