

DDH Kveik Outmeal IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **50**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **61 C**, Time **0 min**
- Temp **67 C**, Time **30 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **67.9C**
- Add grains
- Keep mash **0 min** at **61C**
- Keep mash **30 min** at **67C**
- Keep mash **20 min** at **73C**
- Keep mash **3 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|--------|-----|
| Grain | Pilzneński | 3.5 kg (49.9%) | 80.5 % | 3.5 |
| Grain | Płatki owsiane | 1.25 kg (17.8%) | 60 % | 3 |
| Grain | Słód owsiany Fawcett | 1.25 kg (17.8%) | 61 % | 5 |
| Grain | Biscuit Malt | 0.5 kg (7.1%) | 79 % | 45 |
| Grain | Briess - Carapils Malt | 0.35 kg (5%) | 74 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.16 kg (2.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|-----------|------------|
| Boil | Denali | 33 g | 15 min | 14 % |
| Boil | El Dorado | 25 g | 30 min | 15 % |
| Aroma (end of boil) | Denali | 33 g | 0 min | 14 % |
| Dry Hop | El Dorado | 25 g | 7 day(s) | 15 % |
| Dry Hop | Denali | 33 g | 10 day(s) | 14 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| OYL-091 Hornindal Kveik | Ale | Liquid | 100 ml | Omega Yeast |