

## Pils Oslo

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **4.2**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt  | 3 kg (80%)    | 82 %  | 4   |
| Grain | Viking Pale Ale malt | 0.75 kg (20%) | 80 %  | 5   |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Hallertau Blanc | 15 g   | 60 min | 11 %       |
| Boil    | Hallertau Blanc | 15 g   | 5 min  | 11 %       |

### Yeasts

| Name       | Type | Form  | Amount | Laboratory |
|------------|------|-------|--------|------------|
| kveik oslo | Ale  | Slant | 80 ml  | ---        |