

## [Kveik] Bitter (Oslo)

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **37**
- SRM **6.4**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount          | Yield  | EBC |
|-------|------------------------|-----------------|--------|-----|
| Grain | Fawcett - Maris Otter  | 2.43 kg (92.4%) | 80.3 % | 6   |
| Grain | Fawcett - Pale Crystal | 0.2 kg (7.6%)   | 72.8 % | 90  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 30 g   | 60 min | 5.9 %      |
| Boil    | Fuggles | 10 g   | 5 min  | 5.9 %      |

### Yeasts

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

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g    | Boil    | 10 min |