Oslo Pils

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **66 C**, Time **55 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **5 min** at **72C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg *(100%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	11 %
Aroma (end of boil)	Mittelfruh 18	50 g	5 min	4.3 %
Aroma (end of boil)	Mittelfruh 19	50 g	0 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Oslo kveik	Lager	Slant	100 ml	Fermentum Mobile