

# DDH Kveik Outmeal IPA

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- 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 **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b>                | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|----------------------------|-------------|-------------|---------------|-------------------|
| OYL-091 Hornindal<br>Kveik | Ale         | Liquid      | 100 ml        | Omega Yeast       |