

# Kveik Oslo

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **3.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **20 %**
- Size with trub loss **44.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **51.9 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **38.4 liter(s)** of **76C** water or to achieve **51.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	9 kg (84.1%)	81 %	4
Dry Extract	WES ekstrakt słodowy jasny	1.7 kg (15.9%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Magnum	15 g	10 min	13.5 %

## Notes

- No tak  
*Jul 18, 2018, 8:40 AM*