

[Kveik] Session IPA (Oslo)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **51**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.4 kg (88.9%) | 80 % | 5 |
| Grain | Weyermann - Pale Wheat Malt | 0.2 kg (7.4%) | 85 % | 5 |
| Grain | Weyermann - Carapils | 0.1 kg (3.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Galaxy | 15 g | 20 min | 16.2 % |
| Aroma (end of boil) | Galaxy | 35 g | 5 min | 16.2 % |
| Dry Hop | Galaxy | 50 g | 4 day(s) | 16.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Oslo | Ale | Dry | 10 g | --- |

Extras

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