

#38 kveik Oslo English IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **47**
- SRM **5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **35.2 liter(s)**
- Total mash volume **41.6 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **35.2 liter(s)** of strike water to **65.8C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **0.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (78.1%) | 81 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (7.8%) | 75 % | 30 |
| Grain | Strzegom Pszeniczny | 0.5 kg (7.8%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (6.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------------|--------|--------|------------|
| Boil | East Kent Goldings (UK) | 40 g | 60 min | 5.1 % |
| Boil | Styrian Golding Celeia (SLO) | 40 g | 60 min | 4.2 % |
| Boil | East Kent Goldings (UK) | 20 g | 20 min | 5.1 % |
| Boil | Styrian Golding Celeia (SLO) | 20 g | 20 min | 4.2 % |
| Aroma (end of boil) | East Kent Goldings (UK) | 15 g | 0 min | 5.1 % |
| Aroma (end of boil) | Styrian Golding Celeia (SLO) | 15 g | 0 min | 4.2 % |

| | | | | |
|---------|------------------------------|------|----------|-------|
| Dry Hop | East Kent Goldings (UK) | 25 g | 3 day(s) | 5.1 % |
| Dry Hop | Styrian Golding Celeia (SLO) | 25 g | 3 day(s) | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| Kveik oslo | Ale | Slant | 50 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|-------|
| Water Agent | KWAS MLEKOWY | 6 g | Mash | 0 min |
| Water Agent | Gips piwowarski | 4 g | Mash | 0 min |

Notes

- start ok 13:30
15:10 kosz w górę
OG przed gotowaniem: 1.040
15:30 osiągnięte 100'C
17:00 - Brzeczka schłodzona do 35'C. Wyszło 23L. OG 1.048
Jul 10, 2020, 5:22 PM
- 12.07.2020 zamierzone refraktometrem FG 1.023 co po korekcie daje 1.008.
Fermentacja była ustawiona na 36'C w zamrażarce.
Jul 12, 2020, 4:15 PM
- Koszty:
Pilznieński 22zł
Słód karmelowy 30 - Viking Malt 2.70zł
Pszeniczny 2.40
Płatki owsiane 2zł
chmiel styrial SLO 10,90 zł
chmiel est kent golding 14.90
RAZEM: 55zł.
Jul 13, 2020, 10:14 PM
- 17.07.2020 - piwo zlnane na cicha. Gestwa zebrana. Piwo ogrzewane do temp 18'C ponieważ nie mam pewności czy wszystko odfermenrowało. Po trzech dniach znowu trafi do 5'C. FG po korekcie 1.008
Jul 17, 2020, 5:12 PM
- 20.07.2020 - zrobione chmielenie na zimno w temp 5'C. FG po korekcie 1.008
Jul 21, 2020, 1:21 PM
- 23.07.2020 - piwo złane do butelek.
Jul 25, 2020, 4:22 PM