

## #40 Kveik Oslo Pale Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **30**
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **6.5 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **45 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **39 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **-0.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pilzneński          | 5 kg (83.3%)  | 81 %  | 4   |
| Grain | Strzegom Pszeniczny | 0.6 kg (10%)  | 81 %  | 6   |
| Grain | Płatki owsiane      | 0.4 kg (6.7%) | 85 %  | 3   |

### Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Admiral     | 15 g   | 60 min | 12.7 %     |
| Boil                | Pacific Gem | 25 g   | 10 min | 15.3 %     |
| Aroma (end of boil) | Pacific Gem | 25 g   | 0 min  | 15.3 %     |

### Yeasts

| Name       | Type | Form  | Amount | Laboratory |
|------------|------|-------|--------|------------|
| Kveik Oslo | Ale  | Slant | 40 ml  | oslo       |

### Extras

| Type        | Name            | Amount | Use for | Time  |
|-------------|-----------------|--------|---------|-------|
| Water Agent | Gips piwowarski | 3 g    | Mash    | 0 min |

### Notes

- 1.045 OG po zacieraniu  
1.045 OG po chłodzeniu, prawdopodobnie pierwszy pomiar był błędny przez temperaturę. Wyszło 27L

*Sep 2, 2020, 6:28 PM*

- Fermentacja ustawiona na 24°C. Pod koniec dodawane po 1°C do 26°C.  
17.09.2020 - przelane do wiadra rozlewniczego i zlanie do butelek. FG 1.009  
ABV 4.8% Odfermentowanie 80.0%

*Sep 18, 2020, 12:12 PM*