

#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