

DDH Kveik Outmeal IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **50**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **61 C**, Time **0 min**
- Temp **67 C**, Time **30 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **67.9C**
- Add grains
- Keep mash **0 min** at **61C**
- Keep mash **30 min** at **67C**
- Keep mash **20 min** at **73C**
- Keep mash **3 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (49.9%)	80.5 %	3.5
Grain	Płatki owsiane	1.25 kg (17.8%)	60 %	3
Grain	Słód owsiany Fawcett	1.25 kg (17.8%)	61 %	5
Grain	Biscuit Malt	0.5 kg (7.1%)	79 %	45
Grain	Briess - Carapils Malt	0.35 kg (5%)	74 %	3
Sugar	Milk Sugar (Lactose)	0.16 kg (2.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Denali	33 g	15 min	14 %
Boil	El Dorado	25 g	30 min	15 %
Aroma (end of boil)	Denali	33 g	0 min	14 %
Dry Hop	El Dorado	25 g	7 day(s)	15 %
Dry Hop	Denali	33 g	10 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
OYL-091 Hornindal Kveik	Ale	Liquid	100 ml	Omega Yeast