

## [Kveik] Bitter (Oslo) #2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **5.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **8.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

### Fermentables

| Type  | Name                                 | Amount         | Yield  | EBC |
|-------|--------------------------------------|----------------|--------|-----|
| Grain | Castle Malting - Château Maris Otter | 2.4 kg (94.1%) | 81.5 % | 5   |
| Grain | Fawcett - Pale Crystal               | 0.15 kg (5.9%) | 72.8 % | 90  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | lunga   | 15 g   | 60 min | 12.5 %     |
| Boil    | Marynka | 20 g   | 5 min  | 8.6 %      |

### Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| Oslo | Ale  | Slant | 50 ml  | ---        |

### Extras

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