

## [Kveik] Session IPA (Oslo)

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **51**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **9.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (88.9%)	80 %	5
Grain	Weyermann - Pale Wheat Malt	0.2 kg (7.4%)	85 %	5
Grain	Weyermann - Carapils	0.1 kg (3.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	20 min	16.2 %
Aroma (end of boil)	Galaxy	35 g	5 min	16.2 %
Dry Hop	Galaxy	50 g	4 day(s)	16.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Oslo	Ale	Dry	10 g	---

### Extras

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