

## [Kveik] West Coast IPA (Oslo)

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **60**
- SRM **4.3**
- 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 **16 %/h**
- Boil size **14.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **11.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.8 kg (82.4%)	82 %	4
Grain	Rice, Flaked	0.3 kg (8.8%)	70 %	2
Grain	Weyermann - Spelt Malt	0.3 kg (8.8%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lotus	8 g	60 min	16.6 %
Boil	Motueka	5 g	20 min	8.3 %
Boil	Rakau	5 g	20 min	8.7 %
Boil	Motueka	15 g	5 min	8.3 %
Boil	Rakau	15 g	5 min	8.7 %
Aroma (end of boil)	Motueka	30 g	5 min	8.3 %
Aroma (end of boil)	Rakau	30 g	5 min	8.7 %
Dry Hop	Motueka	50 g	4 day(s)	8.3 %
Dry Hop	Rakau	50 g	4 day(s)	8.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Oslo	Ale	Dry	7.5 g	---
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### Extras

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