

## [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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|      |     |     |       |     |
|------|-----|-----|-------|-----|
| Oslo | Ale | Dry | 7.5 g | --- |
|------|-----|-----|-------|-----|

### Extras

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