

Oat Cream Kveik IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **32**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (26.7%)	80 %	5
Grain	Viking Pilsner malt	2 kg (26.7%)	82 %	4
Grain	Słód owsiany Fawcett	1 kg (13.3%)	61 %	5
Grain	Płatki owsiane	1 kg (13.3%)	60 %	3
Sugar	Milk Sugar (Lactose)	1 kg (13.3%)	76.1 %	0
Grain	Słód CaraBody Viking	0.3 kg (4%)	75 %	8
Grain	Bestmalz Carmel Pils	0.2 kg (2.7%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Galaxy	10 g	10 min	17.4 %
Aroma (end of boil)	Galaxy	15 g	5 min	17.4 %
Whirlpool	Galaxy	25 g	0 min	17.4 %
Dry Hop	Mosaic	100 g	5 day(s)	10 %
Dry Hop	Moutere	50 g	5 day(s)	14.5 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	300 ml	Omega

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	1000 g	Boil	15 min
Fining	Mech irlandzki	5 g	Boil	12 min