

# Oslo Kveik Pils 1

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **4.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4.5 kg (75%)  | 81 %  | 5   |
| Grain | Weyermann - Carapils     | 0.5 kg (8.3%) | 78 %  | 4   |
| Grain | Weyermann - Vienna Malt  | 1 kg (16.7%)  | 81 %  | 8   |

## Hops

| Use for             | Name         | Amount | Time   | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil                | Marynka Gor. | 15 g   | 60 min | 6.5 %      |
| Boil                | Sybilla      | 15 g   | 40 min | 4.5 %      |
| Aroma (end of boil) | Zula         | 37 g   | 10 min | 7 %        |
| Aroma (end of boil) | Opal         | 25 g   | 10 min | 5.4 %      |

## Yeasts

| Name       | Type  | Form   | Amount | Laboratory |
|------------|-------|--------|--------|------------|
| Kveik Oslo | Lager | Liquid | 15 ml  | ---        |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |           |     |      |        |
|--------|-----------|-----|------|--------|
| Fining | protafloc | 1 g | Boil | 15 min |
|--------|-----------|-----|------|--------|