

# Pils Oslo

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **4.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (80%)	82 %	4
Grain	Viking Pale Ale malt	0.75 kg (20%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	15 g	60 min	11 %
Boil	Hallertau Blanc	15 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kveik oslo	Ale	Slant	80 ml	---