

# AIPA za 100 mostów Kveik Oslo

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **43**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 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)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.8 kg (74.7%)	82 %	4
Grain	BESTMALZ - Best Wheat Malt	0.35 kg (9.3%)	82 %	4
Grain	Słód dekstrynowy	0.6 kg (16%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	11.7 %
Aroma (end of boil)	Mosaic	15 g	10 min	10 %
Aroma (end of boil)	Citra	15 g	10 min	13.1 %
Aroma (end of boil)	Mosaic	5 g	5 min	10 %
Aroma (end of boil)	Citra	5 g	5 min	13.1 %
Dry Hop	Citra	25 g	3 day(s)	13.1 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Oslo	Ale	Slant	50 ml	Fermentis