

[Kveik] American IPA (Oslo)

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **60**
- SRM **4.2**
- 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 **15.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.15 kg (94%)	82 %	4
Grain	Weyermann - Spelt Malt	0.2 kg (6%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lotus	16 g	60 min	16.6 %
Boil	Ahtanum	5 g	20 min	4.7 %
Boil	Strata	5 g	20 min	13.6 %
Aroma (end of boil)	Ahtanum	10 g	5 min	4.7 %
Aroma (end of boil)	Strata	5 g	5 min	13.6 %
Whirlpool	Ahtanum	15 g	0 min	4.7 %
Whirlpool	Strata	15 g	0 min	13.6 %
Dry Hop	Ahtanum	20 g	3 day(s)	4.7 %
Dry Hop	Strata	25 g	3 day(s)	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Olso	Ale	Dry	3 g	---

Extras

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