

## [Kveik] Light Pils (Oslo)

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **25**
- SRM **4.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **16 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.2 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **5.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount         | Yield  | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Weyermann - Pilsner Malt | 1.5 kg (93.8%) | 81 %   | 5   |
| Grain | Fawcett - Pale Crystal   | 0.1 kg (6.3%)  | 72.8 % | 90  |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Magnum                | 7 g    | 60 min | 12 %       |
| Boil                | Lubelski (PolishHops) | 5 g    | 10 min | 5 %        |
| Aroma (end of boil) | Lubelski (PolishHops) | 5 g    | 5 min  | 5 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Oslo | Ale  | Dry  | 8 g    | ---        |

### Extras

| Type    | Name           | Amount | Use for | Time   |
|---------|----------------|--------|---------|--------|
| Finning | Mech irlandzki | 3 g    | Boil    | 10 min |