

## [Kveik] Pils (Oslo)

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **38**
- SRM **3.1**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **80 min**
- Evaporation rate **16 %/h**
- Boil size **14.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

### Steps

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

### Mash step by step

- Heat up **7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (100%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	10 g	60 min	13 %
Boil	Lubelski (PolishHops)	10 g	10 min	5 %
Aroma (end of boil)	Lubelski (PolishHops)	15 g	5 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Oslo	Ale	Slant	50 ml	---

### Extras

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