

# Oat Cream Kveik IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **32**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 2 kg (26.7%)  | 80 %   | 5   |
| Grain | Viking Pilsner malt  | 2 kg (26.7%)  | 82 %   | 4   |
| Grain | Słód owsiany Fawcett | 1 kg (13.3%)  | 61 %   | 5   |
| Grain | Płatki owsiane       | 1 kg (13.3%)  | 60 %   | 3   |
| Sugar | Milk Sugar (Lactose) | 1 kg (13.3%)  | 76.1 % | 0   |
| Grain | Słód CaraBody Viking | 0.3 kg (4%)   | 75 %   | 8   |
| Grain | Bestmalz Carmel Pils | 0.2 kg (2.7%) | 75 %   | 5   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | lunga   | 25 g   | 60 min   | 11 %       |
| Boil                | Galaxy  | 10 g   | 10 min   | 17.4 %     |
| Aroma (end of boil) | Galaxy  | 15 g   | 5 min    | 17.4 %     |
| Whirlpool           | Galaxy  | 25 g   | 0 min    | 17.4 %     |
| Dry Hop             | Mosaic  | 100 g  | 5 day(s) | 10 %       |
| Dry Hop             | Moutere | 50 g   | 5 day(s) | 14.5 %     |

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b>   | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|---------------|-------------|-------------|---------------|-------------------|
| Lutra OYL-071 | Ale         | Slant       | 300 ml        | Omega             |

### **Extras**

| <b>Type</b> | <b>Name</b>    | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|----------------|---------------|----------------|-------------|
| Flavor      | Laktoza        | 1000 g        | Boil           | 15 min      |
| Fining      | Mech irlandzki | 5 g           | Boil           | 12 min      |