

oatmeal kveik

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **16**
- SRM **4**

Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.7 liter(s)**

Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Pszeniczny	1.4 kg (17.5%)	85 %	4
Grain	Monachijski	0.4 kg (5%)	80 %	16
Grain	Płatki owsiane	0.6 kg (7.5%)	60 %	3
Grain	Płatki pszeniczne	0.6 kg (7.5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	6 g	120 min	12 %
Whirlpool	Citra	30 g	15 min	12 %
Boil	Citra	10 g	5 min	12 %
Dry Hop	Citra	50 g	8 day(s)	12 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %
Boil	Citra	5 g	60 min	12 %