

Oatmeal White Kveik

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **31**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (44.4%)	85 %	5
Grain	Pszeniczny	2 kg (44.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mistral	15 g	60 min	7.9 %
Boil	mistral	15 g	30 min	7.9 %
Boil	mistral	20 g	10 min	7.9 %
Boil	Lublin (Lubelski)	5 g	30 min	4 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Slant	100 ml	2.pok