

# oslo fake lager

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **29**
- SRM **3.5**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.4 kg (16.7%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (83.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	23 g	45 min	5 %
Boil	lubelski	15 g	5 min	3 %
Whirlpool	lubelski	20 g	15 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
oslo kveik	Ale	Slant	40 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	odzywka	1.5 g	Boil	5 min