

## [Kveik] Bitter (Oslo) #2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **5.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **8.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Château Maris Otter	2.4 kg (94.1%)	81.5 %	5
Grain	Fawcett - Pale Crystal	0.15 kg (5.9%)	72.8 %	90

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	12.5 %
Boil	Marynka	20 g	5 min	8.6 %

### Yeasts

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

### Extras

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