

# oatmeal kveik

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- 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 %       |