

oslo fake lager

- 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 |