

## 91. OSLO kveik i 92. Mad Saison

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **52.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **36.3 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **20 min**

### Mash step by step

- Heat up **25.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **38.6 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount       | Yield  | EBC |
|-------|----------------------------|--------------|--------|-----|
| Grain | Briess - Pilsen Malt       | 9 kg (81.8%) | 80.5 % | 5   |
| Grain | Briess - Wheat Malt, White | 1 kg (9.1%)  | 85 %   | 5   |
| Grain | Briess - Vienna Malt       | 1 kg (9.1%)  | 77.5 % | 7   |

### Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | lunga | 60 g   | 45 min   | 11 %       |
| Aroma (end of boil) | Cltra | 100 g  | 1 min    | 13.7 %     |
| Dry Hop             | Cltra | 100 g  | 3 day(s) | 13.7 %     |

### Yeasts

| Name       | Type  | Form   | Amount  | Laboratory     |
|------------|-------|--------|---------|----------------|
| Mad Saison | Ale   | Liquid | 1000 ml | Bootlegbiology |
| Oslo Kveik | Lager | Liquid | 1000 ml | Bootlegbiology |