

# Kveik Oslo IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (70%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 0.75 kg (15%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.75 kg (15%) | 85 %  | 3   |

## Hops

| Use for             | Name           | Amount | Time     | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil                | Amarillo       | 30 g   | 60 min   | 8.5 %      |
| Aroma (end of boil) | Styrian Dragon | 30 g   | 15 min   | 7.2 %      |
| Aroma (end of boil) | Styrian Dragon | 40 g   | 1 min    | 7.2 %      |
| Dry Hop             | Citra          | 60 g   | 3 day(s) | 12 %       |
| Dry Hop             | Cascade PL     | 40 g   | 3 day(s) | 5.2 %      |

## Yeasts

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