

Oatmeal White Kveik

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **31**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (44.4%) | 85 % | 5 |
| Grain | Pszeniczny | 2 kg (44.4%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (11.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | mistral | 15 g | 60 min | 7.9 % |
| Boil | mistral | 15 g | 30 min | 7.9 % |
| Boil | mistral | 20 g | 10 min | 7.9 % |
| Boil | Lublin (Lubelski) | 5 g | 30 min | 4 % |
| Boil | Lublin (Lubelski) | 10 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| kveik | Ale | Slant | 100 ml | 2.pok |