

# Oslo Kveik Pils 1

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **4.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.5 kg (75%)	81 %	5
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4
Grain	Weyermann - Vienna Malt	1 kg (16.7%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka Gor.	15 g	60 min	6.5 %
Boil	Sybilla	15 g	40 min	4.5 %
Aroma (end of boil)	Zula	37 g	10 min	7 %
Aroma (end of boil)	Opal	25 g	10 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Oslo	Lager	Liquid	15 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	protafloc	1 g	Boil	15 min
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