

Oslo Pils

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **66 C**, Time **55 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **5 min** at **72C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 2.4 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Aroma (end of boil) | Mittelfruh 18 | 50 g | 5 min | 4.3 % |
| Aroma (end of boil) | Mittelfruh 19 | 50 g | 0 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|-------|-------|--------|------------------|
| Oslo kveik | Lager | Slant | 100 ml | Fermentum Mobile |