

oslo

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU ---
- SRM **10**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (45.5%)	80 %	5
Grain	Special B Castle	0.2 kg (4.5%)	70 %	300
Grain	Amber Malt	0.2 kg (4.5%)	75 %	43
Grain	Monachijski	2 kg (45.5%)	80 %	16

Yeasts

Name	Type	Form	Amount	Laboratory
kveik oslo	Ale	Liquid	200 ml	---