

#40 Kveik Oslo Pale Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **30**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **6.5 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **45 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **39 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **-0.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Strzegom Pszeniczny	0.6 kg (10%)	81 %	6
Grain	Płatki owsiane	0.4 kg (6.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	12.7 %
Boil	Pacific Gem	25 g	10 min	15.3 %
Aroma (end of boil)	Pacific Gem	25 g	0 min	15.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Oslo	Ale	Slant	40 ml	oslo

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	3 g	Mash	0 min

Notes

- 1.045 OG po zacieraniu
1.045 OG po chłodzeniu, prawdopodobnie pierwszy pomiar był błędny przez temperaturę. Wyszło 27L

Sep 2, 2020, 6:28 PM

- Fermentacja ustawiona na 24°C. Pod koniec dodawane po 1°C do 26°C.
17.09.2020 - przełane do wiadra rozlewniczego i zlanie do butelek. FG 1.009
ABV 4.8% Odfermentowanie 80.0%

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