

Imperial Kveik

- Gravity **20.2 BLG**
- ABV ---
- IBU **37**
- SRM **7.3**

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 **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 6 kg (81.1%) | 82 % | 4 |
| Grain | Viking Munich Malt | 1 kg (13.5%) | 78 % | 18 |
| Grain | Biscuit Malt | 0.25 kg (3.4%) | 79 % | 45 |
| Grain | Cara Blonde - Castle Malting | 0.15 kg (2%) | 78 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|--------|------------|
| Boil | Azacca | 20 g | 60 min | 14 % |
| Boil | Challenger | 38 g | 10 min | 7 % |
| Boil | Styrian Golding | 48 g | 5 min | 3.6 % |
| Whirlpool | Azacca | 15 g | 10 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|--------|--------|-----------------|
| FM53 | Ale | Liquid | 15 ml | Fermetum Mobile |