

# KVEIK IMPERIAL ALE

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- Gravity **31.2 BLG**
- ABV **15.7 %**
- IBU **28**
- SRM **25.8**
- Style **Wood-Aged 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 **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **1 C**, Time **78 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **-2.2C**
- Add grains
- Keep mash **78 min** at **1C**
- Keep mash **60 min** at **68C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (42.7%)	80 %	5
Grain	Żytmi	3 kg (25.6%)	85 %	8
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (14.5%)	81 %	26
Liquid Extract	Honey	1 kg (8.5%)	75 %	2
Grain	Viking Wheat Malt	0.5 kg (4.3%)	83 %	5
Grain	Fawcett - Dark Crystal	0.25 kg (2.1%)	71 %	300
Grain	Fawcett - Chocolate	0.25 kg (2.1%)	71 %	1110

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Lutra	Ale	Slant	200 ml	Kveik Lutra

## Extras

Type	Name	Amount	Use for	Time
Fining	WirflocT	1 g	Boil	10 min