

# Imperial Kveik

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- Gravity **25.1 BLG**
- ABV ---
- IBU **41**
- SRM **7.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (57.7%)	80 %	4
Grain	MEP Lager	2.8 kg (26.9%)	80 %	3
Grain	Strzegom Wiedeński	1 kg (9.6%)	79 %	10
Grain	Płatki żytnie	0.6 kg (5.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	50 g	60 min	4.5 %
Boil	Junga	20 g	60 min	11.6 %
Aroma (end of boil)	Perle	60 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Slant	500 ml	---