

# 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