

# 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 |